

SPECIAL ISSUE

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100

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SAVEUR

SPECIAL ISSUE

The SAVEUR 100

Maine smoked crab claws, Chinese take-out, four fabulous maître d's, Thomas Keller, Zagreb's food mecca, Provençal ice cream—our ninth annual SAVEUR 100 goes high and low, east and west, and everywhere in between in search of gustatory pleasure. PAGE 40



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enjoyed every day.

FIRST

Making 100

It's the time of year when we all dig in

IT'S MID-NOVEMBER, a week before the ninth *SAVEUR* 100—our special annual issue dedicated to the people, foods, places, and tools that make us happy—will be off to the printer. Although there's plenty of work that we, the editorial staff of this magazine, *should* be doing, here we are, nearly all of us, in a conference room, pieces of torn baguette in hand, quietly devouring a half dozen decadently soft cheeses that are up for consideration in the issue, including a camembert from Vermont, a rocchetta from Italy, and a chaource from France. (To find out which creamy cheeses made the final cut, see number 83.)

All around us sit just a few of the hundreds of wines, sweets, snacks, spices, and sauces that we've tasted and cooked with over the past few months in order to come up with this year's 100. We've braised meats and roasted chickens that we'd had shipped—head, feet, and all—from afar (number 58), sampled fruits and vegetables of many sizes and shapes (37 and 79), and baked an Armenian bread that suffused the office with its fantastic aroma (68). We've scanned bookshelves for forgotten cookbooks (71 and 92) and polled our favorite writers to find the most unusual and unforgettable places to eat, from the wine bars of Venice (3) to a frozen-custard joint in Milwaukee (8).

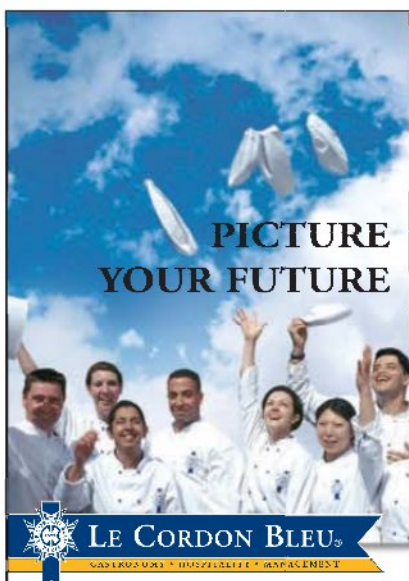
The ideas for the 100 start streaming into our office in the summer, and by the fall we've got so many that we can't imagine we'll ever whittle them down. But whittle we do, never with the aim of making a "best of" ranking (the order of the 100 is random) but rather to create a manageable (and, admittedly, intensely personal) list that celebrates the things that make our lives richer. As in years past, we've singled out some consciousness raisers who are doing good in the world of food. We've also turned the spotlight on a few of this country's most dedicated maître d's—professionals who remind us that refinement still has a place in the dining experience. Right now, though, you'd have a hard time



Just a fraction of the foods and drinks we sampled when putting together this year's *SAVEUR* 100.

convincing us that there could be any act more refined than smushing a piece of baguette into a hunk of gooey cheese. —YOLANDA AVECILLA, Kitchen Assistant; CAROL BARNETTE, Copy Editor; LILY BINNS, Managing Editor; CHRISTINE CARROLL, Kitchen Assistant; TODD COLEMAN, Food Editor; KATE FOX, Travel and Research Editor; GEORGIA FREEDMAN, Assistant Editor; CRISTINA GARCIA, Editorial Assistant; LUCY HAYES, Editorial Assistant; DOROTHY IRWIN, Copy Editor; PAUL LOVE, Assistant Photography Editor; DAVID MCANINCH, Deputy Editor; LARRY NIGHSWANDER, Photography Editor; JAMES OSELAND, Editor-in-Chief; LIZ PEARSON, Director, *Saveur* Kitchen; SOFIA PEREZ, Deputy Editor; JACLYN RYMUZA, Associate Art Director; JENNIFER SALERNO, Editorial Assistant; JUDITH SONNTAG, Copy Chief; DAVID WEAVER, Art Director

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Servings: 12 (¼ cup each)

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Salsa

- 1 can (14½ oz.) Muir Glen® organic, fire-roasted tomatoes, well drained
- ¼ cup chopped onion
- 2 tablespoons chopped, fresh cilantro
- ¼ teaspoon coarse salt (kosher or sea salt)
- 1 clove garlic, finely chopped
- 1 small, fresh jalapeño chile, seeded, finely chopped

Guacamole

- 3 large, ripe avocados (about 1½ lb.) pitted, peeled
- 2 tablespoons fresh lime juice
- ½ teaspoon coarse salt (kosher or sea salt)
- ½ teaspoon red pepper sauce
- 1 clove garlic, finely chopped

In medium bowl, stir together salsa ingredients. In another medium bowl, place avocados; coarsely mash. Stir in remaining guacamole ingredients. Spoon guacamole into shallow serving bowl; top with salsa. Serve with tortilla chips as desired.

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FARE

Explorers and Experimenters from the World of Food, plus Book Review, Agenda, and More

AGENDA

JANUARY

13

SECOND ANNUAL FLORIDA KEYS SEAFOOD FESTIVAL

Key West, Florida

What's so special about a seafood festival in south Florida? Stone crabs, that's what. Once largely ignored by seafood lovers, fresh stone crabs—their claws, at least—are now in such demand that fishery regulations restrict their harvest. Started by the Florida Keys Commercial Fishermen's Association to raise funds and morale in the local fishing community after Hurricane Katrina, the festival coincides with the season for both the crabs and the Caribbean spiny lobster. Also on the menu: fried grouper, conch fritters, and key lime pie. Information: 305/292-4501.

JANUARY

19

Anniversary:

PATENT FOR NEON LIGHTING OBTAINED

1915, United States

Here's a little-known truth: the neon light, that touchstone of 20th-century food-and-drink Americana, was invented by a Frenchman. When Georges Claude, a Paris-based engineer, obtained the first U.S. patent for a "system of illuminating by



luminescent tubes", he probably didn't have EAT AT JOE'S in mind. Still, we salute him, because the vision of an America without giant glowing coffee mugs, blazing martini glasses,

The Drink Artist

An uncompromising purist is a master of the artisanal cocktail



TO SAY THAT Matt Madden, a 38-year-old professional cartoonist and amateur mixologist who lives in Brooklyn, New York, has revived the old-school cocktail party

would be getting it only half right. The liquor-focused gatherings at his home go late and are legendary among his friends, but forget Collins mix and neon red maraschino cherries. Madden is Mr. Natural

when it comes to slinging drinks.

When my girlfriend and I arrive at the brownstone Madden shares with his wife, Jessica Abel, he greets us at the door and leads us past a lavishly stocked bar into the living room, where a few of the couple's friends are already milling about. During warm months, Madden tells us, gesturing to the garden out back, his wife grows clove currants, black currants, elderberry, elderflower, and wormwood, many of which he plans to use in homemade cassis and other liqueurs. This is the first time I've heard of a bona fide drinkers' garden. "I was into fresh ingredients from the start," says Madden, who discovered his passion for drinks when he picked up a book on cocktails while living in Mexico City in the 1990s; he says he became infatuated virtually overnight.

Madden disappears briefly and returns bearing highball glasses of dry vermouth blushed with his own clove currant cassis—the evening's apéritif. Madden lays out an ample spread of snacks—nourishment to renew the palate between "courses". Then he tinkers at the bar for a few minutes and presents a cocktail called an aviation: gin, fresh lemon juice,

Cocktail artisan Matt Madden's homemade orange bitters.

FARE

and radiant plates of steaming spaghetti is, well, a bit dim.

JANUARY

26–28

OREGON TRUFFLE FESTIVAL

Willamette Valley, Oregon

Who says truffles are the sole province of France and Italy? In Oregon, where a version of the coveted fungus is found on the roots of Douglas firs, truffles are fêted during three days of foraging (dogs, not pigs, do the sniffing work here) and feasting. More than 50 pounds of truffles are consumed during the festival, which includes a five-course dinner and a truffle marketplace. Serious enthusiasts take part in a truffle-cultivating workshop, and anyone who cares to can observe the training of the canine truffle hunters. Information: 503/296-5929.

JANUARY

27

KA MOLOKA'I MAKAHIKI FESTIVAL

Kaunakakai, Molokai, Hawaii

Hawaii may have been annexed for its sugarcane, but native Hawaiians treasure salt—and fish, sweet potatoes, and breadfruit. These are the traditional *hookupu*: gifts that symbolize the end of the harvest during Molokai's ancient festival of Makahiki, a time of rest and friendly competition. Today the gifts are presented at a ceremony in the main town of Kaunakakai. After watching (or participating in) a few rounds of arm wrestling, tug-of-war, and bowling with rocks, visitors can snack on poi (sour mashed taro) and laulau (taro leaf-wrapped meat and fish) while traditional dancers and musicians perform. Information: 808/553-5221.



FEBRUARY

18

CARNAVAL

Vilanova i la Geltrú, Spain

The annual carnival celebration in this town in eastern Spain offers evidence of why the independent-minded

and maraschino liqueur shaken over ice and strained. They're garnished with his own homemade maraschino cherries: dark, succulent sours from a farmers' market near his home that Madden has steeped for weeks in the liqueur. Their sweetness balances perfectly with the sharpness of the gin and lemon.

Surprised to find my taste buds awakened instead of dulled, as happens with so many hard drinks, I warm to the evening and look to the bar, where Madden is now mixing Pegu Club cocktails (see page 53 to read about a classic-cocktail lounge of the same name): gin, lime juice, Cointreau, and Madden's own orange bitters (see method, below right). Lush strains of Brazilian music infuse the room, and the conversation becomes fluid, even

FOOD FOR THOUGHT



"When you have only two pennies left in the world, buy a loaf of bread with one and a lily with the other."

—PROVERB, ORIGIN UNKNOWN

giddy. Somehow, when Madden replaces our glasses with yet another creation, called a ward eight—rye whiskey, orange and lemon juice, and homemade grenadine—it doesn't seem like too much.

When we finally get up to leave, it's well past midnight, though no one has bothered to look at a watch in a while. Madden sends us packing with small, hand-labeled bottles of bitters, grenadine, and crème de cassis, and we venture into the crisp New York night, radiating good cheer. —John Landsdowne



METHOD

Orange Bitters

Once a barman's staple, orange bitters—a potent concoction of botanicals used to deepen the character of many cocktails—is nowadays hard to find. The simplest way to enjoy this homemade version—an adaptation of a recipe from Matt Madden (above)—is to stir a teaspoon or two into a glass of tonic water; you can also use it to complete any number of cocktails, such as the manhattan, the dry martini, and the fitty-fitty (see page 53). Preheat oven to 175°. Scrub 4 seville oranges (see page 102) well; remove and reserve the whole peel. (Save orange segments for another use.) Finely chop peel into 1/4" pieces and spread out on a baking sheet in a single layer. Bake peel, turning 2 or 3 times with a spoon, until almost completely dry, about 2 hours; let cool. Put peel, 2 whole cloves, 2 whole coriander seeds, 1 whole allspice, 1 cardamom pod, and 1 pint 90-proof vodka into a large jar. Secure tightly with a lid and set aside in a dark place to let steep for 3 weeks, giving the jar a good shake every day or two. Strain the liquid through a fine sieve into a clean jar, secure tightly with a lid, and set vodka mixture aside. Next, transfer the peel and spices to a small pot, add 1 cup water, and bring to a boil. Reduce heat to low and simmer gently for 15 minutes. Transfer contents of pot to a small bowl, cover, and set aside to let steep for 24 hours. Strain contents of bowl through a fine sieve into the vodka mixture, pressing down on the solids to extract as much liquid as possible; discard solids. Strain the bitters again through 4–5 layers of cheesecloth into a medium bowl, then return to jar. Store for up to 6 months. Makes about 2 1/2 cups.

Miracle Leaf

The essence of pandan is at the heart of countless Southeast Asian dishes

ONE CHILLY WINTER evening at my home in Seattle, nostalgic for the languid tropical nights of my childhood in Singapore, I was trying to re-create the delicious gingered mung bean dessert porridge that my mother used to make. But after repeated tries and much exasperation, the dish still didn't taste like Ma's. So, I did what any dutiful daughter would do: I rang her up. Within seconds I had my answer. "The daun pandan is missing," Ma said matter-of-factly.

Thus, I reacquainted myself with pandan leaf, or daun pandan, as it's called in Indonesia, Malaysia, and Singapore, and soon memories of many beloved dishes came flooding back to me.

Often dubbed the Asian equivalent of vanilla, the pandan leaf has a pleasing, almost coconutty aroma and is an indispensable ingredient in numerous Southeast Asian foods, both sweet and savory. The leaf itself is never eaten, but its presence imparts a mellow flavor that subtly enhances the dishes it goes into, in much the same way that a bay leaf seasons a stew. The type of pandan used for cooking—some varieties are woven to make mats and added to folk cures, among other things—is cultivated widely in Southeast Asia. I remember the row of pandan plants that perfumed the air in my aunt's garden in Jakarta, Indonesia; each had a fan-shaped array of long, bladelike leaves that grew in a graceful spiral around the stem—hence pandan's other, Western name, screw pine.

Pandan leaf is found in curries throughout Southeast Asia, and in Malaysia and Thailand it does double duty in pandan-wrapped grilled chicken, both adding flavor and then sealing in moisture once the dish is cooked. Ma would tie strips of pandan leaf in a knot and throw them into a saucepan of hot sugar syrup, to which she'd add a dash or two of red food coloring. Almost every evening, she'd mix one part

Raw pandan leaf, left; right, spiced mung bean dessert porridge.

RECIPE

Kacang Ijo

(Spiced Mung Bean Dessert Porridge)

SERVES 4-6

This delicious dessert porridge belongs to a family of sweets enriched with coconut milk that are called *pengat* in Malaysia and *kolak* in Indonesia. It is often eaten as a midmorning snack.

- 1½ cups dried green mung beans (see page 102)
- 6 fresh or frozen pandan leaves, tied in knots (see page 102)
- 1 3" piece ginger, peeled and cut lengthwise into ½" pieces, bruised with the back of a knife
- 1 3" cinnamon stick
- 1 cup plus 2 tbsp. unsweetened coconut milk
- ¾ cup sugar

1. Put the beans, pandan leaves, ginger, cinnamon, and 6 cups water into a medium pot. Bring to a boil over medium-high heat and skim off and discard any foam that rises to the surface. Reduce heat to medium-low and simmer, partially covered, until the beans are tender, about 1 hour.

2. Stir 1 cup coconut milk and sugar into the beans and cook for 5 minutes more. Remove and discard the pandan leaves, ginger, and cinnamon. Ladle the soup into bowls and let cool slightly. Drizzle with remaining coconut milk and serve warm.



region of Catalonia has always been a culture apart. Sip a glass of cava, Spain's sparkling wine, and sample xató, a fish salad—but be prepared to get out of the way. A centerpiece of the event is a series of giant food fights: kids pelt one another with meringue, while costumed adults hurl more than 200,000 pounds of candy during the Comparses. The festival ends with the burial of a sardine, symbolizing the funeral of Carnestoltes, the king of carnival. Information: 34/93 815 4517.

FEBRUARY

18

SPRING FESTIVAL

Port Louis, Mauritius

People of Chinese descent constitute just 3 percent of the population of the tiny island nation of Mauritius, located east of Madagascar. But every Mauritian gets the day off for Spring Festival, which marks the Chinese New Year. Chinese-Mauritians stockpile food to ensure good luck in the coming year and exchange a gâteau la cire, "wax cake", a sticky-rice-flour pudding. At night the streets of Chinatown in Port Louis, the capital, are lit up with



red lights that symbolize happiness, and onlookers sup on Chinese favorites like roast duck and watch the traditional dragon dance and a huge fireworks display. Information: 230/210-1545.

FEBRUARY

18-26

FERIA REGIONAL DEL CAFÉ Y DEL GUAYABA

Canelas, Mexico

Coffee beans and guava fruit are popular crops in Durango, an arid state in north-central Mexico. At the end of February, residents of the town of Canelas honor the harvest by hosting a fair. Celebrants and visitors sip coffee made from local arabica beans, enjoy guava jams and marmalades, and feast on regional specialties like chonitas (fried tortillas stuffed with mushrooms, cheese, or chiles) and caldillo duranguense (a spicy beef stew). Information: 52/618 811 1107.

FARE

flavored syrup with four parts water in a glass and serve it to my dad, over ice, as an evening refreshment. She'd also drop a bundle of pandan leaves into her simmering nasi kuning (Indonesian yellow coconut rice).

Some of my fondest memories, though, are of pandan-infused desserts. Ma would pound the leaves in a mortar with a little water, extracting the juice, which

she'd add to cakes and other sweet dishes, including my favorite, pandan chiffon cake. Pandan extract is also used in nyonya kueh—sticky cakes made with coconut milk, tapioca, or glutinous-rice flour that are a specialty of the Peranakans, the Chinese-Malay people of Malaysia and Singapore. Thais make little baskets out of pandan leaves to house similar delicacies.

Pandan leaf is now a permanent part of my culinary repertoire; I'm making up for lost time, I suppose. Sometimes I forget to remove the knot of leaves hiding in my rice, but I'm glad that singular flavor is always there, reminding me of home and the comforting embrace of Ma's cooking. (For a source for pandan leaves and dried green mung beans, see *THE PANTRY*, page 102.) —*Pat Tanumihardja*

Hale and Hearty

Galaxy gazing is better after a good meal

AT THE END of a winding, pine-shaded road in the mountains east of San Diego sits the Palomar Observatory, where dozens of astronomers and engineers dwell for days on end examining the data from several telescopes, among them the massive Hale telescope. To get through the dark nights of stargazing they need plenty of coffee, naturally, and good food.

Whether a traditional sit-down dinner or a brown-bag "midnight lunch", a meal at Palomar is pretty distant from the cafeteria fare typical at most observatories. Feeding the teams of watchers, who rotate in and out every three to six days (as a NASA scientist, I'm occasionally one of them), is the job of Dipali Crosse, the head chef at the observatory lodgings. Crosse, along with second chef Rose Baker, prepares fresh meals 364 days a year (they take Christmas off).

When Crosse, a native of Las Vegas, was hired as the observatory cook in 1995, the custom of the sit-down dinner was already entrenched; astronomers had been breaking bread together at the same table here since 1940, when jacket and tie were mandatory. The dress code was eventually abandoned, but the insistence on communal sit-down meals was not.

Adding to the air of refinement is the fact that Palomar's dining and lodging facilities—nicknamed the Monastery—do not resemble the austere barracks of a



scientific outpost so much as they do a comfortable rustic lodge. In the common living room, guests will find soft chairs, a fireplace, and dark wood shelves lined with books.

Piney vibe aside, the cuisine at Palomar is surprisingly sophisticated. The menu, which varies according to the season and the whims of the astronomers in residence, often features Crosse's signature dishes of Turkish-style lentil stew, stuffed grape leaves, tabbouleh,

chicken "Parisien", and a vegetable curry laced with cilantro, as well as Baker's ever popular chicken enchiladas. "Just like a mom," says Crosse, "I want a well-balanced meal that the astronomers like—you know, delicious, beautiful food that nourishes them and makes them ready for work."

Vegetarian and health-conscious requests have become more prevalent at Palomar over the years, though old-fashioned tastes are also accommodated—up to a point. Rick Burruss, the resident observatory engineer, laments the day when bagel dogs were removed from the night "lunch" menu. PB&J and ham-and-cheese sandwiches still top the list of brown-bag choices, though, and coffee, dark as the night sky above, still reigns supreme. —*Joseph Carson*

THE PANTRY, page 102: Information about visiting the Palomar Observatory.

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BOOK REVIEW

Holy Book

CIA students are going to need a bigger backpack

BY BRYAN MILLER

COOKBOOKS TODAY, like cable television and the Internet, reflect narrowcasting in the extreme. However esoteric your tastes, it's likely you can find the right tome to guide you along. So, the typical home cook might question the wisdom of dropping \$70 for a 1,200-page culinary textbook that features recipes for ten or more diners and weighs as much as an adolescent Saint Bernard.

Nevertheless, the eighth edition of *The Professional Chef*, compiled by the staff of the Culinary Institute of America in Hyde Park, New York, has plenty to offer the serious home cook. Like a big box of crayons, the authoritative text contains options that you might never use, but it's nice to know they're there. Though the book is intended as a straightforward driver's manual for the hungry scholars who slice and sear their way through the nation's best-known culinary school, it can also serve as an excellent primer on some of the bedrock principles of preparing, cooking, and serving food for those of us who don't plan to wear the toque.

Take the section on the making of sauces, those foundations of French cooking. Reading the descriptions and instructions in *The Professional Chef* made me recall my own early moments of culinary epiphany upon learning the family tree of sauce making (the book I used was a small classic called *The Saucier's Apprentice* by Raymond Sokolov). I remember being struck by the beautiful logic of those precise and sometimes unforgiving cooking principles, which had been distilled and adapted over the centuries. For the motivated home cook, *The Professional Chef* will provide similar inspiration, demonstrating how everything is connected to something, and again to

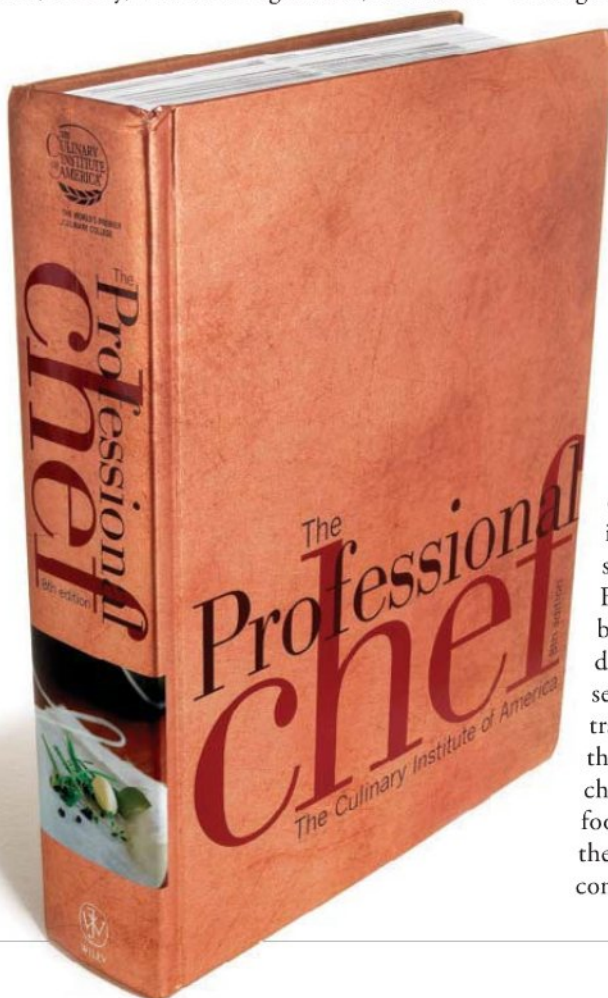
something else. The book doesn't let you off the hook when it comes to complicated, time-tested techniques, as do some of the "be yourself", personality-propelled cookbooks, which often sacrifice the enduring high of mastering the mother sauces for the quick rush of a single good dish. Thanks to clear, concise language and helpful photos, readers are taught the ins and outs of brown sauces, stocks, veloutés, emulsions (hollandaise, beurre blanc), and roux. You may never be called upon to prepare a chasseur sauce (an arduous affair that involves making a traditional brown sauce and then bolstering it with mushrooms, shallots, brandy, and other ingredients) or a sauce

maltaise (essentially a hollandaise flavored with orange juice). Yet their having been codified here helps you understand both the chemical profiles (acid, fat, liquid) and flavor affinities that allow you to improvise.

It should be noted that *The Professional Chef* doesn't make a lot of concessions to the calorie- and fat-conscious cook. And it's decidedly thin on information about health and nutrition, notable for a book dedicated to educating tomorrow's food industry leaders (I say "industry" because, contrary to the romantic notion that culinary-school graduates run out and open bistros, most end up working in hotels and other large-scale feeding institutions). Only two pages are devoted

to the subject, along with a chart on vitamins and minerals. True, trans-fat consciousness has oozed onto the front pages only in the past year or so, but it might be beneficial to have a tutorial on health issues like the role of frying oils, salt, and sugar in the American diet.

Still, even given the fact that it remains deeply rooted in Western culinary traditions and techniques (particularly French, Italian, and regional American), the book is hardly a calcified relic of the butter-and-fat era. It has begun to take on the flavors of more-distant ports of call, with the inclusion of dishes like pork vindaloo, stir-fried Shanghai bok choy, arroz Brasileiro (Brazilian rice), and bibimbap, the Korean rice-and-vegetables dish. An expanded "world cuisines" section, some 110 pages long, has portraits of food traditions from around the world and is enhanced by colorful charts, uncluttered maps, and vivid food photography (all the photos in the book were taken by regular *SAVEUR* contributor Ben Fink). Are you unsure



BRYAN MILLER, a former restaurant critic for the New York Times, writes about food and wine.

FARE

what chrysanthemum greens look like or how to identify jaggery (Indian brown sugar) when you see it? It's all in here.

In the end, however, I found myself repeatedly returning to those chapters that crisply illuminate the ABC's of cooking—like the one titled “Fabricating Meats, Poultry and Fish”, which is food industry argot for cutting stuff up. If you have ever compared the per-pound supermarket price of, say, skinless boneless chicken breast with that of chicken on the bone, you will appreciate the importance of understanding how to use a boning knife. *The Professional Chef* is not the most complete source on the subject—I generally turn to the exhaustive *Jacques*

Pepin's The Art of Cooking (Knopf, 1987)—but it has great photography that makes easy going of chores like fileting flatfish, quartering chickens, fluting a mushroom (see below), and finely slicing meats. The last, by the way, is a technique called “émincer”, one of many chef terms in this book that you can toss out in the course of a dinner party to impress food snobs:

“Is the veal breast émincé enough for you?”

Finally, there is institutional information that has applications in the home: on kitchen sanitation, fire safety, food temperatures, pathogens, freezing, reheating, and something called “hazard analysis critical control points”, a microbiological checklist originally developed for astronauts. At the conclusion of the section are a few sentences that warn against arriving in the kitchen tipsy or under the influence of other recreational enhancements. The paragraph is a good example of the attention to probity and tradition that *The Professional Chef* embodies. Such cautionary notes are not wasted on me. I personally

witnessed an incapacitated chef while working in a professional kitchen, and when it ceased to be funny it was scary. That was the night I learned to émincer.

The Professional Chef, 8th Edition by the *Culinary Institute of America* (John Wiley & Sons, \$70).

FOOD FOR THOUGHT



“BETWEEN TRUE FRIENDS EVEN WATER DRUNK TOGETHER IS SWEET ENOUGH.”

—ZIMBABWEAN PROVERB



FLUTING

(EXCERPTED FROM *THE PROFESSIONAL CHEF*)

Fluting takes some practice to master, but it makes a very attractive garnish. It is customarily used on mushrooms. **1** | Hold the mushroom between the thumb and forefinger of your guiding hand. Remove the outer layer of the mushroom cap by peeling the mushroom. Start at the underside of the cap, going toward the center. **2** | Place the blade of a paring knife at a very slight angle against the mushroom cap center. Rest the thumb of your cutting hand on the mushroom and use it to brace the knife. Rotate the knife toward the base of the cap while turning the mushroom in the opposite direction. **3** | Finish the fluted mushroom by lightly pressing the tip of your paring knife into the top of the mushroom to create a star pattern. Turn the mushroom slightly and repeat the cutting steps. Continue until the entire cap is fluted. Pull away the trimmings. Trim away the stem.

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DRINK

Sea Change

Bordeaux's Entre-deux-Mers is shaping up to be the little wine region that could

BY ROGER MORRIS



The Girolate vineyard, left, with its severely pruned vines; right, Girolate's Thibault Despagne (foreground), overseeing the filling of wine barrels.

DOWN THE NARROW, stone-walled rue Vergnaud, in the ancient hillside town of St-Émilion, in Bordeaux, France, stands a modern winery, Château Valandraud. Next to it, through a rustic wooden door, is the apartment of Jean-Luc Thunevin, owner of the winery and patron saint of Bordeaux's *garagistes*—producers of low-volume, high-priced new wines whose operations were originally so small that some of them literally worked out of their garages.

As the light fades, Thunevin's wife, Murielle—herself a winemaker—prepares dinner while her husband seats guests. He points: the Americans go here, the Limoges wine merchant at that end of the table, the owner of the premier grand cru Château Ausone over there near the Americans, the angelic-looking young winemaker from the south side of the Dordogne and his radiant wife *ici et ici*.

It is a warm evening, so Alain Vauthier, the proprietor of the Ausone winery, which is just down the hill, takes off his sweater, rolls it into a ball, and tosses it over the table onto the sofa, where the fatter of the two Thunevin cats seizes upon it like a shaggy-haired pianist attacking a Steinway. We sit down to a pumpkin-thickened vegetable soup and grilled skirt

steak smothered with shallots. The wines are a 1998 Ausone, a Château Valandraud from 1999, and a 1999 Château La Fleur Mongiron from Entre-deux-Mers.

While the Mongiron does not have the elegance of the Ausone or the concentrated fruit of the Valandraud, it is not out of their league, with a blend of rich fruit, good oak flavors, and smooth tannins. "I wanted to make wines like Jean-Luc," says Mongiron's young winemaker, Guillaume Quéron, "so I knocked on his door and asked what he could do for me." He almost giggles. "I am like a kid among baseball stars."

Vauthier leans over to me and says, "If you can control production in Entre-deux-Mers, you can make very good wines."

IN AMERICA, status is a matter of side of the tracks. With Bordeaux wine, it is sides of the rivers. On the outskirts of the city of Bordeaux, the Gironde, a mighty tidal river, is formed by the confluence of two other rivers, the Dordogne and the Garonne. On the northern bank of the Dordogne sit the wine communes of St-Émilion and Pomerol, where the dominant grapes are merlot and cabernet franc. On the western bank of the Gironde lies the Médoc, where cabernet sauvignon is king. Farther south, west of the Garonne, you'll find Graves. For centuries, St-Émilion and the Médoc have been the royalty of Bordeaux red wines,

ROGER MORRIS, a frequent contributor to *SAVEUR*, wrote about Hungarian food and wine for the October 2006 issue.



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DRINK

Sea Change

Bordeaux's Entre-deux-Mers is shaping up to be the little wine region that could

BY ROGER MORRIS



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DRINK

with Pomerol and Graves the nobility. Between the Dordogne and the Garonne, in the center of the wishbone, lies Entre-deux-Mers, “Between Two Seas”, effectively the region’s redheaded stepchild.

The largest and arguably most beautiful of the Bordeaux regions, Entre-deux-Mers has historically been mentioned in wine texts—if it is mentioned at all—as a pleasant piece of farmscape that produces mostly simple vin blanc. White wines are tagged “entre-deux-mers”, while reds are labeled “bordeaux” or “bordeaux supérieur”. The region’s terroir has been considered inferior, partly because much of the land is too fertile. Farmers may grow grapes for everyday wine, but they have also traditionally interlaced their vineyards with cornfields, orchards, and livestock pastures.

But in the past few years, things have begun to change. Winemakers and château proprietors from St-Émilion and Pomerol, among them Thunevin and Michel Rolland, saw potential in Entre-deux-Mers, while wine merchants, like Dominique Meneret (Domaine de Courteillac) and Jean-Charles Castex (Château Balestard), decided to make their own wines. During this same period, established wine families with properties in the region—including the Lurtons (Château Bonnet), Courselles (Château Thieuley), and Le Grix de la Salles (Château le Grand Verdus)—began upgrading first their whites, then their reds, with the aid of consultants and their well-traveled daughters and sons.

THE DESPAGNE FAMILY, which has farmed grapes in the region for more than 200 years, owns one of Entre-deux-Mers’s most celebrated vineyards, Girolate, on the outskirts of Naujan-et-Postiac, near their Château Tour de Mirambeau. Girolate is a fairly nondescript, flat property. Its vines, all merlot, are planted densely, and the roots burrow through clay toward an underlying layer of chalk. The vines have been so severely pruned (to let sunlight reach the meager four bunches of grapes allowed to remain on each one) that the plants look anorexic. Basaline Despagne, the co-manager of the family’s operations and daughter of patriarch Jean-Louis Despagne, refers to the plants as their “bonsai” vines.

Jean-Louis built his business into a small empire in part by selling millions of small bottles of wine to British Airways. A meeting with Robert Mondavi inspired him to use Napa Valley techniques to upgrade his white-wine production. In the 1990s, when the St-Émilion *garagistes* struck pay dirt by making small lots of fruit-forward reds, the lesson was not lost on the Despagnes. “We met every Wednesday to discuss our crazy idea of making our own cult wine,” Basaline says. The crazy idea evolved into Girolate, which was planted in 1999 and whose first harvest came in 2001.

Basaline’s brother Thibault oversees the Girolate winery. There, grapes are chilled and funneled directly into barrels for fermentation, in the belief that the earlier the must (the juice, stems, skins, and seeds) comes into contact with oak, the more balanced the wine. Each barrel has its own cradle set within large racks and can be rotated a few times a day during fermentation to break up the grape cap.

The family also worked with barrel makers to invent a method for popping off the barrel top to remove grape skins and seeds. “*Garagistes* look industrial compared with us,” Thibault says.

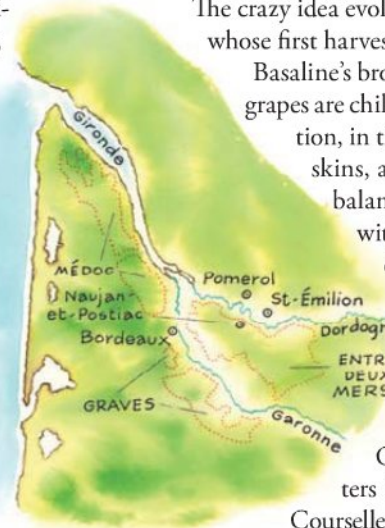
The Despagnes weren’t alone. At the nearby Château Thieuley, Francis Courselle and his daughters Marie and Sylvie began making Réserve Francis Courselle in 1996. At Château Toutigeac, proprietor Philippe Mazeau and his daughter, Oriane, made their first super-red, “O” de Toutigeac, in 1998. And at André Lurton’s Château Bonnet, the staff launched its Divinus de Château Bonnet in 2000.

Many of the region’s wineries use the same techniques for their reds. From the moment grapes are picked—generally by hand—they are handled as little and as gently as possible. Some vintners “bleed off” part of the juice early on to concentrate the remaining must. Cold soaking (letting the crushed grapes macerate in their own juices) before fermentation extracts color and increases intensity, and some winemakers employ micro-oxygenation, by which pure oxygen is diffused through the wine over a period of months.

A FEW MILES FROM the Despagnes, Jean-Charles Castex, a St-Émilion wine merchant, sits with his wife and partner, Marie-Christine, at the kitchen table at their modest estate, Château Balestard, and reflects on the past few years. In the 1990s, Jean-Luc Thunevin helped him turn his mediocre wine into an overnight success. Lately, however, all has not been bright. “The market is more difficult” for cult wines, Castex explains. “Today, people buy to consume, not to speculate.” He adds, “You can make wine as good here as in St-Émilion and the Médoc—if you have the money. It’s very expensive to have 50 people handpick.”

Happily, not all new-wave Entre-deux-Mers reds are expensive or scarce. The basic reds (and also the whites) from Thieuley, Bonnet, and Mirambeau sell internationally for \$20 or less. “High-quality Entre-deux-Mers bottlings are in a very good niche,” says Dominique Meneret of Domaine de Courteillac, “especially compared to the increasing prices of some Médoc petits châteaux and St-Émilion grands crus.”

Or, as Jean-Louis Despagne puts it, “I think we in Entre-deux-Mers have a good future in white wine, and if the producers are confident in their quality, then we can do very well with reds. We have to trust ourselves.”



Tasting Notes

Many small wineries in Entre-deux-Mers, like those represented in the sampling below, are now producing reds that offer great quality at relatively affordable prices. See THE PANTRY, page 102, for sources.

CHÂTEAU BALESTARD 2003 (\$35). Rounded fruit, touches of meatiness and savory spices, and a lactic finish with notes of crème fraîche.

CHÂTEAU LE GRAND VERDUS 2003 (\$25). From a choice property in the heart of Entre-deux-Mers, a solid wine with cherry flavors, silky tannins, and a lean, food-friendly finish.

GIROLATE 2001 (\$100). The Despagnes’ top offering, this 100 percent merlot opens to sweet blackberry and lightly minted chocolate and finishes with smooth tannins, good acidity, and hints of aromatic bitters. —R.M.



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KITCHENWISE



Heart of the Home

This Toronto kitchen is an expression of a family's life and work

BY SASHA CHAPMAN PHOTOGRAPHS BY COLIN FAULKNER

IN 1984, WHEN Naomi Duguid (above, at left) bought a semidetached Victorian on a tree-lined side street in Toronto's Chinatown, one of the first things she did was get rid of the dining room, which occupied the center of the narrow house. "I've always thought of a dining room as dead space," says Duguid, who has cowritten, with her husband, Jeffrey Alford (above, at right), five award-winning cookbooks, including *Flatbreads and Flavors* (Mor-

row, 1995) and *Mangoes & Curry Leaves* (Artisan, 2005). For it she substituted a large, open kitchen (the old one hadn't been substantially renovated for decades), flanked by two sitting areas. "A kitchen is always animated," she says. "It creates its own energy." Since that remodeling, the space has evolved, initially to accommodate Alford (Duguid met her husband while traveling in Tibet, a couple of years after she'd bought the house) and then to make room for the couple's two sons,

KITCHENWISE

Dominic and Tashi, now teenagers.

Duguid and Alford (both are *SAVEUR* consulting editors) spend a considerable portion of each year traveling abroad, doing research for their books, which are as illustrative of the cultures and traditions they encounter on their trips as they are of the cooking. Much of the remainder of their time they devote to writing, developing, and testing recipes at home. As a result, the hub of their house often feels more like a bustling workshop than a kitchen. At the moment the two are engrossed in the food of southern and western China, for their next book (to be published by Artisan in 2008), so they've been making their own noodles, which they've draped over stools and the backs of chairs to dry.


As in any workshop, tools must be kept within easy reach. "If you have to work to get at it, then it's in the wrong place," says Duguid. Doing double duty as decor, pots, pans, and spatulas hang from slats of wood affixed to the wall (see page 26, right); bottles and jars line up single file on U-shaped shelves in a spice cupboard. An extra-wide drawer is filled with dozens of wooden rolling pins and bread stamps. Nearby sits a stout, freestanding butcher block (rescued from an old diner up the street) and, on top of that, a heavily grooved cutting board. The kitchen's four-burner gas stove stands directly opposite. "At one point, we were thinking about getting an industrial gas stove with more BTUs, which would be great for a wok," says Alford. But then a friend pointed out that having regular appliances is actually a boon for food writers; it obliges them to cook with the same basic kinds of equipment their readers use.

Over the years, the kitchen—as alive as its occupants—has gradually crept into the two sitting areas that bookend it. In one, the walls are lined with some five hundred cookbooks, about half the couple's collection, and pots are stacked above a shelf containing CDs. Duguid often uses this room for writing, sitting at a couch that overlooks her kitchen garden, which in the summer is

overgrown with herbs like basil and epazote. In the front room, an open-shelf pantry ("We have no use for doors," says Duguid) is tucked under the stairs.

If the core of the kitchen is a hive of activity, the deep, nine-by-four-and-a-half-foot maple counter, which separates the kitchen from the living area, tends to be where family and friends park themselves to eat and hang out. Like much else in the house, the counter has its own, unusual pedigree. About 15 years ago, Alford found part of a discarded gym floor behind a church; when the couple decided to enlarge the passageway leading from the kitchen to the stairs and the front of the house, Alford and a family friend painstakingly

reconstructed the maple flooring and gave it a new role as a countertop. "We can squeeze eight people around it," says Alford. "Our meals are always casual—we never do the formal dinner thing."

"It's a wonderfully generous space," adds Duguid. "The kids sit on it, we sit on it. It's where we eat, where we live." In a house where food, work, and family are all intimately connected, that's saying a lot. 

Would you like to share your own kitchen design ideas with other *SAVEUR* readers?

Send us photos of your kitchen, both overall and in detail, along with your name, address, and a few lines telling us what's special about it. Please note that unused submissions cannot be acknowledged or returned. Our address: Kitchenwise, *SAVEUR*, 304 Park Avenue South, 8th Floor, New York, NY 10010.



Functional Form (above)

Duguid purchased this boat-shaped mortar and pestle in Guizhou Province, in China, while researching Alford's and her forthcoming book. "It was an object I felt lucky to find," she says.

1. Full Cup A cup on the counter, made from a section of bamboo, holds many of the chopsticks that Alford and Duguid have collected on their travels around the globe. "They come from everywhere," says Duguid: "Thailand, Vietnam—even Toronto."

2. Center Stage After Duguid dispensed with the stove's ventilation hood, she replaced it with a fan recessed into the wall and installed a powerful halogen spotlight. The result? Beautifully illuminated food, whatever the time of day.

3. Book Club Cookbooks from around the world share space with phrase books and cooking utensils on the shelves of the back sitting room. Duguid and Alford like to seek out old, out-of-print books, which they turn to for reference and inspiration while writing their own.

4. Free Choice Open shelves situated just off the kitchen are stacked with an idiosyncratic collection of plates, bowls, and pantry items. In keeping with the casual conviviality that pervades their home, Duguid and Alford ask dinner guests to choose their own plates. "The rule is there is no rule," says Duguid. "Matching dinnerware is just not very interesting."



1 2



3 4



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Creamy Cheddar Spread

Makes about 1 1/2 cups

8 ounces Cabot Sharp or Extra Sharp Cheddar, grated (about 2 cups)*

2 tablespoons butter

2 teaspoons coarse-grained Dijon mustard

1 small clove garlic, minced

1/4-1/3 cup white wine or beer



1. In food processor, combine cheese, butter, mustard and garlic.
2. Process until smooth, about 1 minute, adding enough of wine or beer to make spread of desired consistency. (Spread can be made ahead and refrigerated for up to 1 week).

* You can easily vary the flavor of this quick spread by using one of Cabot's flavored cheddars—try Horseradish, Tomato Basil, or Garlic and Herb. Or embellish the basic recipe by adding some artichoke pesto, tomato pesto or chopped black olives.

When ready to serve, allow the spread to soften at room temperature and mound it in a bowl. Surround it with slices of interesting hearty breads like multi-grain, walnut, or rosemary.

Add more bowls of dried fruits like apricots or figs, plus some warm, lightly salted pecans (roasted in the oven at 350°F for about 5 minutes). Tie a simple bouquet of fresh rosemary with a holiday ribbon for garnish.



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MEMORIES

A Fine Virginian

A beloved great-aunt's cooking wisdom could fill a book

BY LUCRETIA BINGHAM

BURIED BENEATH layers of buttons, World War I badges, and loose papers, my great-aunt Fan's journal was weathered when I found it in 1971, as a young adult. It was in an old leather box that was left to me by Aunt Fan's sister, my grandmother Rebecca. She and Aunt Fan had moved, in their 80s, to a tiny room in an assisted-living facility in Waynesboro, Virginia. At the time of my grandmother's death, two years after Aunt Fan's passing, I'd gone to Waynesboro to help my mother sort through both women's belongings.

Though the cover was faded and the string bindings frayed, as I began to flip through the journal I could tell at once that its contents glowed as fresh as the spring jonquils of which my great-aunt sometimes wrote. The small book was crammed with poems jotted down from memory, typed genealogical charts, receipts from the sale of the family's farm-raised turkeys, and handwritten recipes for, among other things, pecan cake and eggnog. Its pages were golden with age, as delicate and as browned along the edges as a cookie left in the oven too long.

BECAUSE I NEVER had the chance to spend much time with Aunt Fan, her journal took on a deeper meaning. In the mid-1950s, when my brother and I were small children,

LUCRETIA BINGHAM is a frequent contributor to *SAVEUR*. Her most recent article for the magazine was about *Trinidad's colorful carnival celebrations* (March 2006).



my mother swept us off from Florida to a remote island in the Bahamas, so we first got to know Aunt Fan through the frequent letters that came in on the mail boat. My mother would read them aloud to us, and I could hear my aunt's refined voice long before I was ever in the same room with her. I think Aunt Fan was afraid that our sojourn in the islands would turn us into uncouth children, and she was determined to teach us, if only through her words, about mores and manners. "Don't you ever forget," she wrote, "that you come from a long line of fine Virginians."

It was my father who finally took my brother, Russell, and me to Charlottesville to meet her, when I was about

The author's grandmother Rebecca (left), great-uncle George (seated), and great-aunt Fan (center), with unidentified guests, in Charlottesville, Virginia, circa 1956.

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MEMORIES

ten years old. As we entered the house that she shared with my grandmother, both of them fussed around us before retreating to the kitchen. Hot waffles with chipped beef soon appeared, and they sat to watch us eat, Aunt Fan smiling as if our every bite were the most entertaining thing she'd ever seen.

MISS FRANCES NORRIS—as Aunt Fan was known to others—was born in 1881 in Mitchells, Virginia, only a few years after family estates in the area had suffered under what she called “Yankee depredations”. Carpetbaggers had seized Rosemont, the family’s Greek Revival mansion, and her father had just enough money left to buy a small country house and farm in Culpeper County. Aunt Fan, who never married, and her brother, George, lived and worked there for the first six decades of their lives.

In the early years of the 20th century, while Northerners were developing a taste for dining out, Virginians were still cultivating the art of hospitality at home. Aunt Fan was gracious about entertaining in a way that belied how hard she worked; my mother even recalled once seeing her run full-speed across a field to catch a turkey, skirt flying. And though she might have “perspired” (“Only horses sweat, don’t you know!” she often said) as she saw to her work, by the end of the afternoon, when guests came calling, Aunt Fan was fresh and scrubbed and ready to serve up plates of home-cured Virginia ham, tart chutney, sweet pickles, and rich devil’s food cake, all to be enjoyed with homemade elderberry wine.

My discovery of her journal made me want to know even more about her, and for that I turned to my mother. Now 94, she spent most of her childhood summers on the family farm in Mitchells. As on every farm, time was marked by the seasons and the many kitchen rituals that accompanied them, like the pickling and canning that went on most of the summer. She remembers that the various vegetables—such as string beans, lima beans, tomatoes—would be picked from the garden or gathered from wild bushes nearby. Canning meant that the stove was going almost constantly, despite the heat, and that there was nearly always someone out back chopping wood to feed the fire.

My mother recalled Aunt Fan’s low-ceilinged kitchen as being about 12 feet by 12 feet, with enormous rafters and a couple of windows. Beneath those windows was a

long, oilcloth-covered table where most of the prep work took place. Cooking there was never a lonely pursuit. “There would be laughter and talk about all the goings-on,” she said. Next to the stove was a square hole where the farm cats came in and went out. In the corner, a “safe” with screened doors held perishables and cooked food, like Aunt Fan’s delectable cakes.

“Every year,” my mother told me, “there was a big Sunday-school picnic, in front of an old pillared colonial, all ramshackle, way off in nowhere.” Tables were set out, laden with food supplied by local ladies. “Aunt Fan’s cake was always demanded. ‘We just like Miss Fanny’s cake,’ people would say. It disappeared very quickly.”

The ability to bake superb cakes was not her only talent; she was also an accomplished hostess. When guests came, the activity would shift from kitchen to dining room, where the table was always polished to a high shine. Behind it was a sideboard covered with silver tea services and candlesticks—all that was left of the old family silver.

“Most of the silver had been buried during the years of the war so that the Union army wouldn’t find it,” my mother said, recalling a story that Aunt Fan had told her. The silver had to share space in discrete patches of earth around the farm with jars of brandied peaches, which were also stowed underground for safe-keeping. According to Aunt Fan, when a farmworker couldn’t recall where the peaches were, a few family members had “duck fits”.

LATER, AFTER THE Mitchells farm had been sold, Aunt Fan and my grandmother moved to Charlottesville; that marked the beginning of the period from which my most vivid remembrances of her are drawn. She was always charming as she greeted her callers, a steady stream of elderly ladies in hats and gentlemen in rumpled seersucker. As she offered them food, she would talk—oh, how she would talk!—stories and facts pouring out of her as haphazardly as the shiny strands of hair that she despaired of ever holding back in a bun. She would smile shyly at her guests as she launched into a soliloquy on the family’s original estate. Or she might expound on the colors of Florentine frescoes as if she had been to Italy to see them herself, though she had not.

Just as she counted on her visitors’ pleasure on hearing her stories, Aunt Fan took for granted that they’d be delighted by another piece of cake, as they usually were. “Just one

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MEMORIES



more," she'd say. "I'll be devastated if you don't, just devastated!" If I refused thirds, the sudden droop of her smile conveyed her disappointment.

Shortly after acquiring her journal in the 1970s, I began cooking her dishes. One by one, they started appearing at my holiday meals and, sometimes, at my everyday ones. I was paying homage in a way that surely would have pleased her.

DESPITE ALL HER readings and musings, Aunt Fan rarely left the borders of her Virginia farm, and yet, as she often assured me in her letters, her life was rich and satisfying. She also begged me to send her detailed descriptions of every little thing I did. Perhaps that explains why the following Emily Dickinson poem shows up three times in her journal, twice written out by hand (near a note about

washing blankets and also alongside a recipe for watermelon pickle) and once in the form of an old newspaper clipping:

I never saw a moor,
I never saw the sea;
Yet know I how the heather looks,
And what a wave must be.

I never spoke with God,
Nor visited in heaven;
Yet certain am I of the spot
As if the chart were given.

Though I never saw the kitchen in Mitchells, where all that canning and baking went on, Aunt Fan's journal has given me a window onto the soul of the place, a vision of that long kitchen table and of that passionate cook with the heart of a poet. 🐦

RECIPE

Aunt Fan's Devil's Food Cake

MAKES ONE 8" CAKE

Our recipe is an adaptation of one from Aunt Fan's journal. Her devil's food cake lives up to its name; it is appropriately dark and rich, and fiendishly good.

15 **tbsp. butter, softened**
1 1/2 **tsp. baking soda**
2 1/2 **cups flour, sifted**
1/2 **tsp. salt**
2 **cups light brown sugar**
2 **eggs**
1 **cup buttermilk**
6 **oz. unsweetened chocolate, melted and cooled slightly**
6 **cups confectioners' sugar**
1/2 **cup heavy cream**
1/4 **cup unsweetened cocoa**
2 **tsp. vanilla extract**

1. Preheat oven to 325°. Grease two 8" round cake pans with 1 tbsp. of the butter and set aside. Stir together the baking soda and 1/4 cup boiling water in a small bowl and set aside.

2. Whisk together flour and salt in a medium bowl and set aside. Combine 8 tbsp. butter and the brown sugar in a large bowl and beat with an electric mixer until fluffy. Add the eggs one at a time, beating briefly after each addition. Working in 3 batches, alternately add the flour mixture and buttermilk, beating briefly after each addition. Add the baking soda mixture (stir before adding) and chocolate and stir to make a smooth batter.

3. Divide the batter between prepared pans and bake until a toothpick inserted in the middle comes out clean, 35–40 minutes. Set the cake pans on a rack to let cool.

4. While the cakes are cooling, make the icing. Melt the remaining butter and transfer it to a large bowl. Add the confectioners' sugar, heavy cream, cocoa, and vanilla and beat until well combined and fluffy, about 2 minutes. Set aside.

5. Loosen the cakes from their pans. Place 1 cake on a large plate and spread top evenly with about 1 cup of the icing. Top with the second cake and use the remaining icing to spread over the top and sides. Serve immediately or refrigerate until ready to eat.

Saveur Road Trip

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Ojai



The town of Ojai, about 90 miles north of Los Angeles, rises from a picturesque, ten-mile-long, three-mile-wide valley that seems to get all the sun that the fog-bound coast, just 12 miles away, so often misses. Long a haven for artists, musicians, and all manner of health enthusiasts, who are drawn to this tranquil spot just as the Chumash Indians were hundreds of years ago, Ojai is ringed by

Arriving at the Ojai Valley Inn & Spa in a 2007 Lexus LS460. The inn, a restored Spanish-colonial style hotel, is located on 220 acres in a lush valley filled with oak trees and avocado and orange groves.

Saveur Road Trip

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the Topa Topa Mountains, which give off a glow at sunset known among locals as “the pink moment”. It’s easy to see why Frank Capra chose the Ojai Valley as a stand-in for Shangri-La in his 1937 film *Lost Horizon*. Surprisingly little has changed in this sleepy town since then, thanks to strict zoning laws and a deep and widely shared respect on the part of townspeople for the surrounding natural landscape, of which Ojai is a gracefully integrated part. Few things are more emblematic of Ojai’s beauty than the proud, broad-canopied oak trees that dot the town and provide shade for hikers and bikers in the countryside. Residents of Ojai—a short drive from world-class wineries and organic and artisanal small farmers and producers—take eating seriously and have perfected the art of relaxation. Worthy destinations for food- and drink-savvy visitors abound; for those of you who can’t quit your jobs and move there, we’ve compiled an ideal road tripper’s short list. —Laurie Drake

■ **CASA BARRANCA** The first certified organic winery on the Central Coast, Casa Barranca plants its vineyards with grenache, syrah, and semillon, which thrive in the Ojai Valley’s warm, Mediterranean-like climate. Owner William Moses is committed to old-world and sustainable winemaking methods: he uses water drawn from an artesian spring, gently racks his wine with a tiered shelving system designed by local craftsmen, powers part of his operation with solar power, and never adds sulfites. The 2004 Bungalow Red (a syrah–

restaurant at the Ojai Valley Inn & Spa epitomizes urbanity. Maybe that’s because the chef, Andy Arndt, honed his skills with Tom Colicchio at Gramercy Tavern in New York and with Nancy Oakes at Boulevard in San Francisco. Among our favorites on the menu is the kobe beef “slider” (a winning marriage of luxury and kitsch served on a miniature brioche bun), lobster “three ways” (lobster bisque, a savory tomato-and-lobster “cake”, and a roasted lobster tail), and the dry-aged prime New York steak with duck “frites”, carrot butter, and sweet melted leeks. Sophisticated airs tend to give way to childlike glee when waiters roll out the candy cart, laden with gleaming copper bowls filled with house-made caramels, marshmallows, and lollipops. **Ojai Valley Inn & Spa, Country Club Road, Ojai (805/646-1111; www.ojairesort.com); Wednesday–Sunday, 6–10 P.M.**

■ **THE OJAI CAFÉ EMPORIUM** This vine-covered cottage has good coffee and a constellation of stellar muffins (blueberry–oatmeal, cranberry–walnut, pumpkin, pineapple–orange, and apple crumb, among other offerings) and scones (boysenberry, whole wheat raisin, maple–pecan, blueberry–peach, or cranberry–orange). **108 South Montgomery Street, Ojai (805/646-2723).**

■ **THE OJAI VALLEY INN & SPA** A \$90 million renovation has turned what was a respectable hotel into a positively peerless destination. The property’s 220 tree-shaded acres comprise a Spanish Colonial-style hotel originally built as a private country club by glass heir Edward Libbey, an 18-

hole golf course, and guest rooms with four-poster beds and hand-painted tiles. The 31,000-square-foot spa, which resembles an Andalusian village, complete with a domed bell tower, provides facials, massages, manicures, and mineral-rich mud treatments. Also on the property is an 800-acre horse ranch that offers trail rides and Western-style riding lessons; a tennis center with four hard courts; three swimming pools; and complimentary classes in t’ai chi, yoga, qigong, meditation, spinning, water aerobics, and cardio-boxing. The inn’s restaurant, Maravilla (see above), is worth a trip on its own. **Country Club Road, Ojai (805/646-1111 or 800/422-6524; www.ojairesort.com).**

■ **RAINBOW BRIDGE NATURAL FOOD STORE** This organic deli has been ground zero for Ojai’s yoga buffs since the 1920s. It’s known for its smoothies, portabella sandwich on a potato–sage roll, and free-range roasted chickens. **211 East Matilija Street, Ojai (805/646-4017; www.rainbowbridgeojai.com).**

■ **AUBERGE AT OJAI** In a 1905-built stone-and-timber house overlooking the mountains, chef-owner Christian Shaffer serves rustic French cuisine with a California flair, such as duck rillettes with baby golden beets, blood orange, and walnuts, and a rib-eye steak paired with horseradish bread pudding. **315 El Paseo Road, Ojai (805/646-2288; www.aubergeatojai.com).**



grenache blend) and the 2004 pinot noir are standouts. The wines can be sampled by appointment. **Casa Barranca, 1350 Foothill Road, Ojai (805/640-1334; www.casabarranca.com).** **Movino Wine Bar and Gallery, 308 East Ojai Avenue (805/646-1555).**

■ **MARAVILLA RESTAURANT** Ojai may be a small town, but the cuisine at this formal

Facing page, left to right, top to bottom: Casa Barranca owner William Moses in the winery’s aging room; the 2007 Lexus LS460 at the main entrance of the Ojai Inn; a rose-petal treatment at the Ojai Spa; enjoying the sunset at Casa Barranca; Hudson Valley foie gras atop a savory brioche at the Maravilla Restaurant; a scenic drive through the grounds of the Ojai Inn & Spa; Maravilla’s chef, Andy Arndt, prepares dinner as author Laurie Drake looks on.



SOURCE


Rising Star

King Arthur's sticky buns are gooey perfection

BY KATHLEEN BRENNAN

FOUNDED IN BOSTON in 1790 shortly after George Washington became president, King Arthur Flour is America's oldest flour company—and, arguably, its most beloved. In addition to selling high-quality, all-natural flours and other baking ingredients, the employee-owned company donates generously to numerous social causes and provides friendly advice via phone and e-mail to anyone with baking-related questions. And then there are those sticky buns.

In 2000, the company, now located in Norwich, Vermont, opened the King Arthur Bakery. Run by certified master baker Jeffrey Hamelman, it turns out a range of artisanal-style breads and pastries, including outstanding sticky buns (right) that balance sweetness with a chewy but light texture. At first, the buns were available only at the bakery. In 2005, however, King Arthur began offering them, as well as a handful of other items, through the mail. "A lot of people don't have access to really fresh, handmade baked goods," explains Monte Peterson, one of King Arthur's bakers. "We wanted to give them an option."

The bakery's standard sticky bun recipe was reworked so that it would yield a product that could withstand the shipping and reheating process. Instead of the usual croissant dough, the modified recipe calls for an equally tasty but firmer brioche dough prepared with King Arthur's all-purpose unbleached flour and Cabot Creamery butter. A mix of brown sugar, cinnamon, and chopped pecans is sprinkled over the dough before it is rolled up, sliced, and baked; the honey and brown sugar glaze is applied afterward, along with additional pecans. The buns are made at four in the morning and sent out a few hours later, arriving at their destination within one or two days. After ten minutes in the oven, they're all gooey and fragrant, ready to be devoured wherever you happen to live. A package of six pull-apart sticky buns costs \$16.95, plus shipping. To order, call 800/827-6836 or visit www.bakerscatalogue.com. 



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CLASSIC

Spanish Comfort

Galicia's hearty caldo gallego warms both body and soul


BY SOFIA PEREZ

CALDO GALLEGO IS tailor-made for the dark days of winter. Although I grew up eating this main-course meat and vegetable soup in New York City, it was in fact born of the damp, bone-chilling winters of Galicia, the mountainous region in the northwestern corner of Spain, where both of my parents were raised.

In the village of Niñodaguia, my mother helped her *mamá* peel potatoes and trim grelos (a variety of broccoli rabe that gives the dish its signature green hue), and she watched as the flames from the wood fire licked the bottom of the large iron pot, set atop a tripod in the hearth. The dish was a favorite not just for its robust flavor but for the excuse it gave her to huddle in the warm kitchen.

In decades past, caldo gallego (the name means Galician soup) offered the people of this traditionally poor region a way to stretch their winter larder. Like their neighbors, my mother's family raised pigs for their own consumption (the animals were fed many of the same things that went into seasonal versions of the dish, such as turnip greens, kale, and cabbage). In January, two or three pigs were slaughtered, and their meat was salt-cured or smoked; that was the only meat available to my grandparents and their four children, and it was expected to last the year. The family also grew their own potatoes and beans, as well as grelos, which were at their peak around the same time as the *matanza* (slaughter), and everything went into the pot along with the pork.

After Mom arrived in the United States, where she met my father and, a little later, gave birth to me, she did her best to replicate caldo gallego; once she even found a butcher who sold *unto*, a Galician variety of salted, smoked pork commonly used to season the dish. Through trial and error, she adapted the recipe, substituting broccoli rabe for grelos. She also added chicken and other kinds of meat, since scarcity was no longer an issue.

Even though my childhood was nothing like my mom's, I derived just as much pleasure from helping her make the soup as she had helping her own mother. For Mom, who first came to New York alone, leaving behind all that was familiar, cooking caldo gallego made the big city seem less cold and foreign, and it warmed us all in a different way. 

RECIPE

Caldo Gallego

(Galician Meat and Vegetable Soup)

SERVES 10

Author Perez's mother, Josefina, who gave us this recipe, sometimes uses kale instead of broccoli rabe.

- 2 cups dried cannellini beans
- 5 large russet potatoes (about 3 1/2 lbs.), peeled and cut into 1" chunks
- 3 semifresh Spanish chorizo (about 1/2 lb.; see page 102)
- 1 large bunch broccoli rabe (about 2 lbs.), trimmed and cut into 1"-2" pieces
- 1 half bone-in, skin-on chicken (about 1 3/4 lbs.)
- 1 1 1/2-lb. piece fresh pork belly
- 1 1 1/2-lb. piece boneless veal shoulder
- 1 3/4-lb. piece smoked ham
- 1 fresh pig's foot

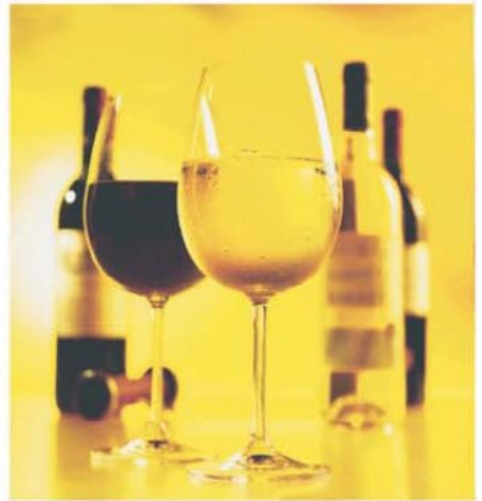
Salt

1. Put beans into a large bowl and cover with cold water by 2". Cover bowl with plastic wrap and let soak at room temperature overnight.

2. Drain beans and rinse them well. Transfer to a large pot and add 1 quart cold water; bring to a boil. Skim off and discard any foam that rises to surface. Add 2 cups cold water; return to a boil. Add 2 more cups cold water; bring to a boil once more. Add potatoes, chorizo, broccoli rabe, chicken, pork, veal, ham, and pig's foot along with 3 quarts water. Bring to a boil, reduce heat to medium-high, and boil, partially covered, for 20 minutes. Reduce heat to medium-low and simmer, partially covered, stirring and breaking up potatoes with a spoon as they soften, until meat is very tender and potatoes have thickened the soup, about 4 hours more. Remove all meat, and discard everything except the chorizo; slice chorizo into 1" rounds. Fish out and discard any bones that remain in soup. Add sliced chorizo to soup. Season with salt to taste. Serve with a piece of crusty bread, if you like.



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We see the world through food—and we hunger in equal measure for what we see. We are dazzled by street food in Mumbai, enthralled by a fried-oyster sandwich in New Orleans, seduced by sausages in Frankfurt, enraptured by piperade in Paris, and crazy for carnitas in Mexico City. We crave the savory and the sweet, the fancy and the plain, the obscure and the everyday. To us, it's all good. And it's all in this issue, our ninth annual SAVEUR 100. —THE EDITORS

BEST REASON TO GET UP EARLY

1 To sample the flavors of Southeast Asia minus the 24-hour plane ride, stop by the **SATURDAY FARMERS' MARKET IN STOCKTON, CALIFORNIA**. Serious shoppers arrive at the nondescript location—a parking lot under a freeway—at six in the morning to purchase the best from the extraordinary selection of mostly Asian produce, including thai chiles, bok choy, and galangal, as well as fresh seafood, live chickens, and snacks like siopao (steamed buns). A hub for the area's large Southeast Asian population, the market caters to as many as 9,000 customers a day in the summer months; during peak times, it can feel almost identical to a busy market in, say, Bangkok or Hanoi. Don't sleep in, though: vendors often sell out by ten o'clock, when other area markets are just coming to life. —Andrea Nguyen



A live chicken for sale at the Stockton market, above; right, shopping for Asian produce at a popular stall.







America's Most Stellar Chef



ONE AFTERNOON nearly 20 years ago, a New York City restaurateur I know ventured into a downtown dining establishment called Raket to visit a young chef named **THOMAS KELLER**. “I walked into the kitchen,” my acquaintance recalled, “and there he was way up on this stepladder, scattering powdered sugar into the air over a cake down on the counter.” When my friend asked the chef what he was doing, Keller replied, “I want the powdered sugar to look like real fallen snow.”

This story says volumes about Thomas Keller, America’s most lionized chef and a man whose legendary perfectionism seems to be his default setting. In a crowded firmament of star chefs in which hype sometimes shines brighter than substance, Keller is the genuine article, a prodigy who has earned every watt of publicity the hard way—by obsessing over the details. His approach has clearly paid off. His two principal restaurants, the French Laundry, in California’s Napa Valley, and Per Se, in Manhattan, have earned just about every accolade the food world can bestow—most recently a combined six Michelin stars.

“Sure, it’s great to be one of the first to get that recognition from Michelin, but stars do not define who you are,” Keller told me one recent morning at Per Se. “We define ourselves every day.”

Keller is a true believer in self-motivation who had a rough go

100

of it early in his career. Sprinkling powdered sugar from the roof would not have saved Rakel after the 1987 stock market crash; that, followed by a spate of ornery restaurant reviews, sent him packing to a California hotel restaurant job. Then, after more or less dropping out of sight, he reinvented himself, created the French Laundry, and eventually returned to Gotham in a golden chariot. Within months of its opening, in 2004, his 15-table, \$12 million Per Se garnered four stars from the *New York Times*.

Keller dishes out warmth and wonder in equal measure with creations like his winsome cornet, a canapé of salmon tartare served like a scoop of ice cream atop a black sesame cone filled with

crème fraîche, or a wagyu steak with lozenges of bone marrow. He's equally in his element with lobster macaroni and cheese and his signature "bacon and eggs" (ground-up applewood-smoked bacon served on a spoon and crowned with a poached quail egg).

Rangy, genial, and precise, the 51-year-old Keller is not big on culinary labels or food trends, though he does have a habit of cataloguing some of his loftier ideas for quick reference, like flash cards. "I tell cooks it's about four things: awareness, inspiration, intellect, evolution," he said. Ever reluctant to be pigeonholed, he conceded, "I am a Francophile—and proud of it—and I evolve based on that." —Bryan Miller ★

RECIPE

Betty's Spaghetti

SERVES 4

This is Thomas Keller's exuberantly updated version of a dish (facing page) often prepared by his mother, Elizabeth Marie "Betty" Keller, during his childhood. She used cottage cheese in lieu of ricotta cheese.

1/4 cup flour	Stems from 2 sprigs parsley, cut into 1/2" pieces
1 cup plus 2 tbsp. canola oil	1/2 lb. dried spaghetti
2 large shallots, 1 cut into 1/8" rings, 1 finely chopped	2/3 cup ricotta cheese
8 tbsp. butter	1 tbsp. extra-virgin olive oil
1/2 tsp. white wine vinegar	Freshly ground black pepper
Salt	1 tsp. finely minced parsley
	16 cilantro shoots (optional)

1. Put flour into a wide shallow dish. Heat 1 cup canola oil in a small pot over medium heat until it registers 325° on a deep-fry thermometer. Working in 2 batches, toss shallot rings in flour to coat and shake off any excess. Fry shallots, stirring gently, until golden brown, about 1 1/2 minutes. Using a slotted spoon, transfer fried shallots to a paper towel-lined plate to let drain. Set shallot rings aside.

2. Heat remaining canola oil in a large skillet over medium heat. Add chopped shallots and cook just until beginning to caramelize, 3–4 minutes. Add butter, vinegar, and 1 cup water; cook until reduced by about one-third, 18–20 minutes.

3. Meanwhile, bring a large pot of salted water to a boil. Add parsley stems and cook for 10 seconds. Transfer stems to a colander in the sink and rinse under cold water. Add spaghetti to boiling water and cook until al dente, 8–10 minutes. Drain spaghetti and add to skillet with shallot reduction; toss to combine. Add cooked parsley stems, ricotta, olive oil, and salt and pepper to taste and toss to combine. Divide spaghetti between 4 warm bowls. Garnish with minced parsley, cilantro shoots, and fried shallot rings. Serve immediately.



TASTIEST HAPPY HOUR

3 Despite the proliferation of \$20 bellinis, it's possible to eat a good meal in Venice without dropping a small fortune. The

key is to seek out **CICHETTI**, the city's colorful—and addictive—bar snacks. There's no better way to sample the mind-boggling local array of seafood and seasonal produce than to squeeze into a counter spot at a Venetian *bacaro* (wine bar) and choose baby artichokes from the island of Sant'Erasmo or sweet canoce mantis shrimp and then down them, standing up, with a few gulps of local soave or refosco. Cichetti date to the days of the doges, when spice traders turned the streets around the Rialto bridge into an international food court. Many of these small-plate treats, like *sarde in saor* (fried sardines marinated with onions, pine nuts, bay leaves, and sultanas), are appetizing reminders of the city's multicultural roots. Lately, the tradition has become trendy, but we remain loyal to historic spots like Trattoria Ca' d'Oro alla Vedova (above) and Ai Promessi Sposi, where many of the two dozen offerings, including the meatballs, are deep-fried. We'll take two, *per favore*. —Dana Bowen ★

4

PEAS, PLEASE

A onetime pantry staple, **CANNED PEAS** are worth revisiting. With their pleasingly musky flavor, they're the epitome of soulfulness (especially when dressed with a drizzle of olive oil).





5

Chipotle Chiles Go Mainstream

Remember when smoky-tasting, superhot Mexican **CHIPOTLE CHILES** were as hard to find as hen's teeth? We do, and we couldn't be happier to bid those days of dearth good-bye. It's a joy to see this versatile chile become part of the American vernacular. A nationwide fast-food chain named after it? We're there. A chipotle Southwest cheese steak sandwich at Subway? Bring it on. After all, who could complain about more flavor?



6 THE SEA IN A BOTTLE

Thousands of miles from Southeast Asia—the region most associated with fish sauce—residents of Cetara, on Italy's Amalfi coast, have been producing their own briny concoction for generations. Called **COLATURA D'ALICI**, the sauce is closely related to garum, the ancient Roman condiment. An extraction of the juices of salted locally caught anchovies, it adds gorgeous flavor to dishes like spaghetti tossed with sautéed garlic. Our pantry isn't complete without it. ★

Turkish Delight

7 **ENGİN AKIN** is squatting at a low table rolling out Turkish yufka dough into paper-thin rounds. After being filled with greens and tossed into the hearth, the dough emerges as *ötlü borek*, a masterpiece traditional to Ula, on Turkey's Aegean coast, where just over a year ago this native of the eastern part of the country opened a cooking school. "Borek comes from a nomadic bread that was later refined by Ottoman palace cooks," explains Akin, a veritable encyclopedia of Turkish cooking. One of the nation's premier food experts, she is a newspaper columnist, cookbook author, and television and radio personality. She's also a woman on a mission: dismayed that Turkish home cooking had become increasingly Europeanized and convenience driven, she set out to open a world of old recipes and thriving village traditions to small groups of mainly English-speaking students. Surrounded by almond and walnut trees, her kitchen classroom is fronted by a vegetable garden that supplies the school's eggplants, tomatoes, and black-eyed peas ("They're delicious with garlic—Ula was once known for its garlic," Akin comments). Akin shares memories with her students, along with recipes for dishes as



simple as grilled eggplant with lemon and garlic (she calls it Ula salad) or as sophisticated as an Ottoman lamb and dried fruit pilav. Instead of offering a dish-a-minute curriculum, she immerses students in the life of a place renowned for its food. Should they go wild for the sour cherry preserves served for breakfast, an impromptu jam-making session might follow. If they express an interest in cheese making, Akin may spontaneously pack everyone into a car to visit the local *yörükler* (nomads) and taste their *teleme* (goat cheese). "This is the Turkey I love," she says. We can see why. —Anya von Bremzen ★



8 THE OTHER THING THAT MADE MILWAUKEE FAMOUS

Even on snowy winter nights, Milwaukeeans line up outside an old-fashioned drive-in called Leon's for cups and cones of the house specialty: **FROZEN CUSTARD** so thick it seems to have its own gravity field and yet so silky that it melts on the tongue in an instant. Made with egg yolks and more butterfat (but less air) than ice cream, this frozen dessert first caught on in Coney Island, New York, but since the 1940s Milwaukee has become the de facto frozen-custard capital of the world—a title that makes "Big Apple" sound downright bland. —Daphne Beal ★

9 BREAKFAST IN THE RAW



When it comes to promoting raw eggs for breakfast, Rocky Balboa tends to get all the credit. We prefer to take our cue from the Japanese, for whom **TAMAGO KAKE GOHAN**—raw egg stirred together with soy sauce and steaming rice—is a much loved morning staple. It's silky and simple and doesn't have to be chugged. —Chikara Kakizawa



HEAVENLY ELIXIR

10 The word *potion* doesn't carry much weight these days, but it's the best moniker we can think of for **SHARBAT ROOH AFZA**, a scarlet-hued beverage syrup. First made in India in 1907 and now also produced in Pakistan and Bangladesh, it's infused with essences of rose, coriander seed, watermelon, and various other flowers, herbs, and fruits. Mix it with ice-cold water and sip it on a blazing-hot day. The result? Delicious rejuvenation. ☆



SKEWERED PERFECTION

11 All across the expanse of the former Russian empire, even in the depths of winter in some places, you'll find street stalls serving **SHASHLYK**: cubes of marinated pork, beef, or lamb impaled on a metal skewer and grilled to a beautiful char over hot coals. For our money there is nothing that satisfies a carnivore so completely—or so delectably. —*Sharon Hudgins*

METHOD

Shashlyk

(Spicy Grilled Pork Kebabs)

Using cubes of well-marbled pork shoulder (as opposed to leaner, more expensive cuts) is the secret to making these succulent kebabs. Shoulder can withstand the longer cooking time needed to achieve a good char without drying out the meat. Combine 2 lbs. trimmed boneless pork shoulder cut into 1½" cubes, 1 cup white wine, ½ cup vegetable oil, ⅓ cup white vinegar, 2 tsp. salt, 1 tsp. crushed chile flakes, 1 tsp. freshly ground black pepper, 6 whole cloves, 4 finely chopped large cloves garlic, 2 dried crumbled bay leaves, and 1 large yellow onion sliced crosswise into rings in a large bowl and toss to coat pork well. Cover the bowl with plastic wrap and refrigerate for 24 hours. Build a medium-hot fire in an outdoor grill. Impale the pork cubes (along with any marinade that clings to them) on 6 long metal skewers, leaving only a slight space between cubes. Discard any remaining marinade. Grill the kebabs over the fire, turning them occasionally, until cooked through, tender, and lightly charred all over, about 14 minutes. Serves 4 to 6.

Warmth from the Rising Sun

We're crazy for **JAPANESE-STYLE CURRY**. Traditionally known as wafuu curry, the dish was born during Japan's Meiji period (1868–1912) and started out as an adaptation of the Anglicized Indian curries brought by the British. The Japanese have relished it ever since. Why it hasn't caught on much outside the country is a mystery, though. Served over rice, wafuu curry is a creamy, belly-warming delight and, like so many Japanese foods, a winning combination of simplicity and subtlety. While a lot of cooks today use premade curry roux, many traditionalists still make the dish from scratch. It's comfort food of the first order. —*Chikara Kakizawa*



RECIPE

Wafuu Curry

(Japanese-Style Chicken Curry)

SERVES 4

Sachiko Kakizawa, a Japanese home cook and native of Ibaraki Prefecture, makes a version of this dish for her family. Wafuu curry has a cult following in Japan, where many fondly remember eating it at home and at school functions. The recipes vary from cook to cook, and often include a host of “secret” ingredients like chocolate, milk, miso, and dashi (a stock made from seaweed and bonito flakes). Unlike most curries in other countries, this one is thickened with flour, which creates a smoother texture.

- 3 cups chicken stock
- 1 tbsp. canola or peanut oil
- 1 lb. boneless skinless chicken thighs, cut into 1" chunks
- Salt and freshly ground black pepper
- 3 tbsp. butter
- 1 tsp. finely chopped fresh ginger
- 1 medium yellow onion, 1/2 finely chopped, 1/2 cut into 1" pieces
- 1 clove garlic, finely chopped
- 3 tbsp. flour
- 2 tbsp. curry powder, preferably S&B brand (see page 102)
- 2 tbsp. crushed tomatoes
- 1 dried bay leaf
- 1 medium carrot, peeled and cut crosswise into 1/2" rounds
- 1 medium russet potato, peeled and cut into 1" chunks
- 1 small fuji apple, peeled, cored, and coarsely grated
- 1 tsp. honey
- 1 tbsp. soy sauce
- Steamed short-grain white rice

1. Bring the chicken stock to a simmer in a medium pot over medium-high heat; reduce heat to medium-low to maintain a simmer. Meanwhile, heat the oil in a large skillet over high heat. Season chicken thighs all over with salt and pepper to taste, add to the skillet, and cook, stirring and turning frequently, until deep golden brown on all sides, about 4 minutes. Remove the skillet from the heat, transfer the chicken to a large plate, and set aside.

2. Return the skillet to medium-high heat and melt the butter. Add the ginger, chopped onions, and garlic and cook, stirring often to scrape up any browned bits, until the onions are translucent, about 3 minutes. Sprinkle in the flour and cook, stirring constantly, until mixture is evenly browned, about 2 minutes. Add the curry powder and the tomatoes, stir well to combine, and remove the skillet from the heat. Add 1/2 cup of hot chicken stock and whisk vigorously to combine, scraping up any browned bits from bottom of skillet. (The browned bits will contribute greatly to the taste and color of the curry.) Whisk the curry mixture into the pot of simmering chicken stock, then add the reserved browned chicken thighs, onion pieces, bay leaf, carrots, and potatoes. Bring the curry to a boil, reduce the heat to medium-low, and simmer, stirring occasionally, until thickened and vegetables are tender, about 30 minutes.

3. Add the apples, honey, soy sauce, and salt to taste to the curry and stir well to combine. Cook the curry, stirring occasionally, over medium-low heat, until the flavors meld, about 5 minutes more. Serve the curry with steamed short-grain rice.



BEST REASON TO SAY ZANKOU

13 The rotisserie chicken at **ZANKOU CHICKEN**, a Lebanese-American Los Angeles-area minichain, is amazing in its own right: always fresh off the spit, juicy, and perfectly seasoned. The glory of this bird, though, is in the garlic—specifically, the famous Zankou garlic sauce, which is a variant of toum, an accompaniment that's traditionally served with Lebanese meals. Potent but never bitter, the spread is a light but luscious blend of fresh California garlic—and a little something else. Zankou's owners leave their fans to speculate on the secret ingredients. —Alia Yunis



MORE PROOF THAT PROVIDENCE IS DIVINE

14 In 2003, New England natives Kate and Matt Jennings (left) landed in Providence, Rhode Island, with a mission to create the best cheese store on the East Coast. The result? **FARMSTEAD**, a fromage lover's dream come true, featuring a selection of about 100 varieties, with a special emphasis on domestic producers. The Jenningses also organize classes, field trips, and events that elevate cheese appreciation to the realm of mania—which is exactly where we think it belongs. —Rich Lang

A PASSAGE TO INDIA

17

In the early 1970s in Chicago, recent Indian immigrants (and brothers) Mafat (at right, below) and Talashi Patel (left) were hard-pressed to find a place where they could stock up on such staples of their homeland as curry leaves and dal. "There was only one Indian store, and it was at least 20 miles away from where we lived," recalls Mafat. Though they both held on to their jobs—Mafat as



an engineer and Talashi as an assembly line worker—they pooled \$3,000 and opened a grocery store, named **PATEL BROTHERS**. A second store followed, and in the early 1980s Mafat and Talashi began opening branches in the cities where their relatives lived (Houston, New York, and Detroit). The brothers eventually quit their other jobs to tend to their burgeoning empire of 40 stores, where shoppers find crates of specialty vegetables like fenugreek greens, fridges packed with rotis, and shelf after shelf of salty South Asian pickles. The Patels plan to launch new stores, and they may even open an outpost in India. "Small stores are closing over there, and big supermarkets are taking over," Mafat says. "After all, what better supermarket is there for an Indian to shop at than a Patel Brothers?" —Shivani Vora ★



OUR FAVORITE HACK

15 Meet Dave Freedenberg, better known in the blogosphere as **FAMOUS FAT DAVE**: urban tour guide, food enthusiast, and quite possibly the only New York City cabbie you'll ever meet—if you're lucky enough to hail him—who's likely to offer you a bite of his gyro. You'd be smart to accept it, for Freedenberg knows his city and its fare, from pastrami sandwiches to hummus, better than just about anybody else. For those of us who can't book a seat in Freedenberg's yellow Ford Crown Victoria for a tour, the entries on his blog (www.famousfatdave.com/blog) colorfully document his adventures in urban gastronomy and street culture. Among recent posts are a piece about collard greens worth crawling for and a list of foods Freedenberg considers the best tips in lieu of cash. —Michelle Golden

QUEBEC'S ANSWER TO CHEESE FRIES

16 Near the top of our guilty-pleasure list sits **POUTINE**, a quintessentially Quebecois comfort food that we must have the instant we cross the border. A heap of crisp french fries studded with fresh curd cheese that melts under thick brown gravy, poutine is believed to have sprung up in the eastern Canadian province during the 1950s. It's currently experiencing new popularity in Montreal and other cities, where you can find both classic and updated versions in eateries both fast and fancy. —Dana Bowen



18

Piedmontese Bliss

HIGH IN THE HILLS OF Piedmont above Turin, Italy, up a steep, curving road flanked by sheltering trees, sits **OSTERIA DEL PALUCH**. You might easily drive past the place, mistaking it for a private residence—which, in essence, it is: chef Marina Ramasso lives upstairs with her husband, Lino, and her daughter, Stefania. The rustic, lovingly prepared local classics that Ramasso serves reflect that hominess. Start with the complimentary grissini, the restaurant's signature breadsticks; move on to a hearty, mushroom-laden chickpea soup; and follow that with a fine fritto misto of lamb chops, cardoons, and local apples. You'll feel utterly at home—and sated—no matter where you're from. ★

METHOD

Grissini

(Crunchy Piedmontese Breadsticks)

According to legend, grissini were invented in 17th-century Turin as an easy-to-digest foodstuff. Napoleon is said to have had a penchant for their crisp deliciousness. This version, from Marina Ramasso at Osteria del Paluch, will make you a convert, too. Put 4 cups "00" flour (see page 102), 3 tbsp. extra-virgin olive oil, 2 tsp. sugar, 2 tsp. salt, one 7-gram package active dry yeast, and $1\frac{1}{3}$ cups water into a large bowl and stir well to combine (the mixture should be sticky). Cover bowl with plastic wrap and set aside to let rest for 1 hour. Preheat oven to 350°. Form dough into thirty $1\frac{1}{2}$ "-wide balls (each about 1 oz.). Working with 1 ball of dough at a time (keep others covered with a towel), roll and stretch dough into a 16" rope. Transfer to parchment paper-lined baking sheets as done, keeping the ropes about 1" apart. Bake until light golden brown and crisp, about 25 minutes. Transfer grissini to a rack to let cool. Makes 30.

19 HOT SAUCE WE THANK OUR LUCKY SPURS FOR



It seems that everyone south of the Mason-Dixon Line has got a prizewinning hot sauce these days, but our gold medal goes to **AUSTIN GRAND PRIZE HOT SAUCES**. They're the freshest-tasting jarred salsas we've ever had. There are no sweet notes of overcooked tomato, no metallic tang—just big, bold, bright flavor. ★



20 Star Power

We think **STAR ANISE**—the supremely aromatic, eight-pointed seed pod of an evergreen tree native to China—is one of the world's most extraordinary spices. Though it's usually associated with desserts and Asian braises like red-cooked pork, it's also a marvelous addition to a Western-style beef stew, where a sole pod added to the pot will infuse the entire dish with its licorice-like perfume.

SHE LIT UP THE SMALL SCREEN

Julia Child made her TV debut in 1963, hovering over a pot of boeuf bourguignon and sampling the sauce straight from her serving spoon. With the DVD release of many of the over 200 original episodes of **THE FRENCH CHEF** (48 are contained within three sets), we're once again able to watch these pioneering moments in television and relive America's awakening to French cuisine. The show also provides unparalleled entertainment. During her ten-year run on WGBH in Boston, Child proved herself to be an intrepid cook and a consummate teacher. Her "If I can do it, you can do it" philosophy seduced viewers across the country, as did her willingness to improvise in front of the camera. Compared with that of many of today's slick TV food personalities, Child's

manner was charmingly old-fashioned: in the episode titled "To Roast a Chicken" she introduced the bird she was about to cook as Miss Roaster of the Year. No one since has so gracefully combined culinary wisdom with such a winning sense of humor.



21



RECIPE

Mousse au Chocolat

(Chocolate Mousse)

SERVES 6

The episode in which Child makes this dessert is on disc three of the first DVD collection.

- 6 oz. semisweet chocolate, cut into small chunks
- 1/4 cup dark rum or orange liqueur
- 4 eggs, separated
- 3/4 cup sugar
- 1/4 cup strong coffee
- 8 tbsp. softened butter, cut into chunks
- 1/4 tsp. cream of tartar
- Pinch of salt
- 1/2 cup heavy cream

1. Combine chocolate and rum in a small pot; nestle it inside a larger pot filled partway with boiling water. Cover smaller pot and set aside to let melt.

2. Beat yolks in another small pot until pale and frothy. Combine sugar and coffee in another pot; cook over medium heat until dissolved, 5–6 minutes. Pour into yolks in a stream, while whisking; set aside. Pour water into a large pot to a depth of 2". Heat over medium-low heat until hot but not simmering. Nestle pot containing yolk mixture over pot and cook, whisking vigorously, until thick and creamy, 8–9 minutes. Transfer yolk mixture to a clean bowl; beat with an electric mixer until cool, about 5 minutes. Uncover chocolate mixture and stir; add butter and whisk until smooth. Fold chocolate-butter mixture into yolk mixture; set aside.

3. Beat egg whites in a bowl until just frothy. Add cream of tartar and salt; beat to stiff peaks. Stir one-fourth of the egg whites into chocolate-yolk mixture; gently fold in the rest. Spoon mousse into 6 serving cups or dishes; cover; chill until set. Beat cream to stiff peaks; transfer to a pastry bag with a star tip. Pipe a rosette of cream onto each mousse.

100

MOST DELICIOUS WAY TO MAKE A DIFFERENCE

22

With the **GEOFFREY ROBERTS AWARD**, gastrocentric dreamers

have a chance to make their educational and altruistic aspirations a reality. Established in 1996, the award honors the memory of Roberts, a late British wine importer, bon vivant, and travel enthusiast. Each year, a stipend is handed out to the individual with the best idea for a food-, drink, or travel-related project that would enable him or her to learn more about a particular subject while also helping a community, large or small. Over the past decade, the panel of judges, chaired by acclaimed wine writer Jancis Robinson, has chosen proposals that range from raising

funds for tsunami survivors in Sri Lanka to help them to acquire *orús* (outrigger fishing boats, below) to promoting farmers' markets in Australia. Applications for the 2007 prize are due in March, so start daydreaming now. —Maggie Fox ☆



A Sandwich We'd Gladly Shell Out For

23 The greatness of the **OYSTER LOAF AT CASAMENTO'S**, a venerable New Orleans institution, doesn't exactly leap out at newcomers. For one thing, the loaf at first glance looks like nothing more than a fried-oyster sandwich on thick toast. But once you've experienced the way the light-as-air pan bread yields to the battered flesh of the plump mollusks, accentuating their delicate crispness without ever getting in their way, you may never again go back to a po'boy. —Josh Ozersky ☆

A Good Man, Found

24

You want to be a great maitre d'? Start young. **MANUEL VILA-GARCÍA**, the man behind the book at Ambria, the Chicago art nouveau restaurant in the Belden-Stratford Hotel, off Lincoln Park, left his village in Spain for England as a boy. It wasn't long before he began waiting tables at the Snooty Fox, in London's

Shepherd Market. He later apprenticed as a maitre d' at Chicago's Drake Hotel and Whitehall Club, before alighting at Ambria 24 years ago. No, you can't grease him for a table—"That's gone by the wayside, and I was never good at it anyway," he says—but you can plead your case honestly. And you probably won't need to tell him if you don't like your seating location. "I like to spot problems early, not let them ferment for the whole meal and leave people unhappy. You get good over the years at reading body language." On the evidence, there are rarely any unhappy bodies in Vila-García's dining room. —Terry Sullivan ☆



Shepherd Market. He later apprenticed as a maitre d' at Chicago's Drake Hotel and Whitehall Club, before alighting at Ambria 24 years ago. No, you can't grease him for a table—"That's gone by the wayside, and I was never good at it anyway," he says—but you can plead your case honestly. And you probably won't need to tell him if you don't like your seating location. "I like to spot problems early, not let them ferment for the whole meal and leave people unhappy. You get good over the years at reading body language." On the evidence, there are rarely any unhappy bodies in Vila-García's dining room. —Terry Sullivan ☆



25

CAKES WE MOON OVER

For millennia, the Chinese have marked the midautumn moon (the 15th day of the eighth lunar month, usually between August and September) with a harvest festival. It's traditionally the time when **MOON CAKES**—a baked treat made of any number of sweet, dense fillings wrapped in a thin crust—are served, and no place makes them better than San Francisco's Eastern Bakery, established in 1924. Its four most popular varieties are lotus paste (left, top), fruit and nuts with ham, winter melon, and red or black bean paste, and all are available with or without a salted duck egg yolk (to symbolize the moon) in the center. If you miss the moon festival, there's no need to fret: the bakery sells the delightful cakes year-round. —Grace Young ☆

100

RECIPE

Sauerbraten mit Kartoffel Klösse

(Pot Roast with Potato Dumplings)

SERVES 6-8

This recipe is an adaptation of one in *Lüchow's German Cookbook* by Jan Mitchell (Doubleday, 1952).

- 1 beef eye of round (5-6 lbs.), tied at 2" intervals (see page 100)
- Salt and freshly ground black pepper, to taste
- 1 1/3 cups red wine vinegar
- 4 whole cloves
- 4 whole black peppercorns
- 3 yellow onions, 2 sliced, 1 finely chopped
- 2 dried bay leaves
- 1 carrot, cut crosswise into 1/3" rounds
- 1 rib celery, coarsely chopped
- 2 tbsp. extra-virgin olive oil
- 7 tbsp. butter
- 1 1/4 cup flour
- 1 tbsp. sugar
- 1 cup fresh bread crumbs
- 1 tbsp. finely chopped parsley
- 2 lbs. russet potatoes, peeled and grated
- 2 eggs, lightly beaten
- 5 crunchy gingersnaps, crushed

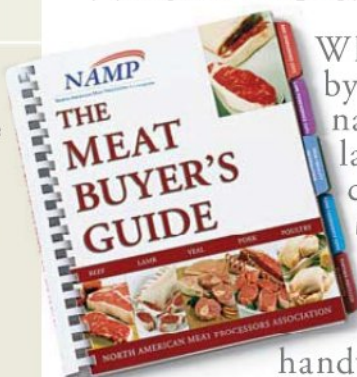
1. Season beef with salt and pepper; put into a bowl. Add vinegar, cloves, peppercorns, sliced onions, bay leaves, carrots, celery, and 7 cups water (beef must be submerged). Cover; refrigerate for 4 days.

2. Remove beef; reserve vegetables and marinade. Pat beef dry. Heat oil and 2 tbsp. butter in a pot over medium-high heat. Brown beef, turning 2-3 times, 10-12 minutes total. Add marinade and vegetables; boil. Simmer over medium-low, covered, until tender, about 3 hours. Heat remaining butter in another pot over medium heat. Whisk in 1/4 cup flour and sugar. Cook until golden, about 5 minutes. Briskly stir butter mixture into beef pot; cook, covered, until beef is very tender, about 1 hour.

3. Make dumplings: Bring a large pot of salted water to a boil. Put 1/2 cup flour into a bowl; set aside. Mix together chopped onions, bread crumbs, parsley, and salt and pepper in a bowl. Squeeze out extra liquid from potatoes; add potatoes to bread crumb mixture along with eggs and remaining flour; mix well. Form potato mixture into ten 2 1/2"-wide balls. Roll balls in reserved flour, shaking off any excess, and gently boil, stirring only occasionally, until cooked through, about 20 minutes. Using a slotted spoon, transfer dumplings to a large plate and cover with plastic wrap to keep warm.

4. Remove beef. Stir gingersnaps into gravy; cook over medium-high heat, stirring, until thickened, 14-15 minutes. Remove twine from beef; slice thickly. Arrange dumplings around beef on a platter; pour gravy over the top.

26 Most Useful Tool for Bonding with Your Butcher



When we're stumped by the often confusing names of various beef, lamb, veal, and pork cuts, we turn to **THE MEAT BUYER'S GUIDE** (Wiley). The 2007 edition has color photographs and handy little locator maps that show exactly what part of the animal a cut came from, as well as descriptions of muscle and fat composition that help you understand exactly what you're buying and how best to prepare it. Consider the \$65 tome an investment for a lifetime of successful grilling, braising, and roasting.



INVITING A HUNGRY NEIGHBOR TO LUNCH

27 On October 4, 1950, the **ST. ANTHONY DINING ROOM**, housed in a onetime auto-repair shop in San Francisco's gritty Tenderloin district, opened its doors for the first time. On that day, Father Alfred Boeddeker, a Franciscan friar at the nearby St. Boniface Church, welcomed a few hundred down-on-their-luck residents to a free hot lunch. This past October, the dining room, which depends on private donations and dozens of dedicated volunteers, served its 33 millionth meal: meat loaf, green beans, and mashed potatoes. Every day, some 1,400 city dwellers—low-income seniors, struggling families, the homeless, the disheartened—file into the big room. On their way they pass a statue of Saint Anthony of Padua, who carries a loaf of bread in his outstretched hand.

—Sharon Silva

Asia's Soul Food

28 Maybe it's the appealing way its dishes wed sharp-tasting ingredients like lime to milder ones like bihon (rice-flour vermicelli). Maybe it's the fact that its cooks are masters at letting foods actually cook, slowly drawing out their essences, rather than quickly stir-frying them—a favored technique in neighboring countries. Whatever the case, we're fools for **PHILIPPINE FOOD**. From pritong tangigue (fried mackerel, below) to pinakbet (a stewed mixed vegetable dish that's a specialty of the Ilocos region of the Philippines), it has an extravagant depth that distinguishes it from other Asian cuisines.



29 MAKE THAT TWO SUGARS, PLEASE

With its **SUG@ART PROJECT**, the Italian sugar manufacturer Figli di Pinin Pero offered artists an unusual medium for public exhibition: the company invited them to reimagine the sugar packet as a tiny canvas. Now, works by such artists as painter Valerio Berruti (above) are finding a whole new audience. Sweet.

30 THE RETURN OF THE THINKING PERSON'S COCKTAIL

We won't say no to the occasional fruity vodka drink, but we're glad to see that **CLASSIC COCKTAILS** from a more restrained, if not more sober, era are making a comeback. Instead of vodka, think gin; instead of *Sex and the City*'s Carrie Bradshaw, think William Powell in *The Thin Man*. And witness retro bars like Manhattan's Pegu Club, where owner Audrey Saunders makes signature drinks like the whiskey smash—rye whiskey, muddled fresh mint and lemons, and simple syrup served over ice—and the fitty-fitty, a crisp, aromatic gin martini that is the very essence of urbanity. "It's all about balance, proportion, simplicity, and fresh ingredients," says Saunders. We think those are words to sip by. (For more on the artisanal cocktail, see page 18.) **R**



METHOD

Fitty-Fitty

Knowing how to chill a drink properly is one of the hallmarks of an experienced bartender. Some cocktails benefit from vigorous shaking over ice (such as those with fruit or dairy bases), while others, such as this one, require a gentler treatment. Make sure to stir, not shake, until the mixing glass is very cold to the touch. Audrey Saunders, the mixologist and owner of the Pegu Club in Manhattan, dubbed this version of the classic martini the fitty-fitty, a reference to its precise composition of 50 percent gin and 50 percent dry vermouth. Put 1 oz. gin, 1 oz. dry vermouth, a few dashes of orange bitters (see page 102 for a source or page 18 to find out how to make your own), and cracked ice into a large glass and stir for 30 seconds. Strain the drink into the classiest glass you can find and serve with a twist of lemon. Makes 1.

Most Comforting Color on the Plate

Though parents sometimes resort to nagging to get their kids to finish their greens, we stand in solidarity with those eaters who prefer their nourishment white. From milk to mashed potatoes, rice to ricotta, white bread to water chestnuts, there don't seem to be any **WHITE FOODS** that we don't like. Their purity—and pure deliciousness—makes other foods pale by comparison.

31



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The Taste of Empowerment

33 Micro-entrepreneurship—individuals' establishing small commercial enterprises with a minimum of resources—has become a proven route out of poverty for many women in developing countries, but it took the visionaries at the Women's Foundation of California to get the concept off the ground in San Francisco. The organization's **LA COCINA COMMUNITY KITCHEN**, in the city's Mission district, enables low-income women, many of them immigrants, to become their own bosses by offering them the use of an industrial kitchen at roughly half the rate charged by commercial facilities and by helping them sell the foods they make at farmers' markets and cafés and to caterers. Participants, chosen through a selective application process, also receive training and mentorship in the techniques of pricing, inventorying, packaging, and marketing. Since the program was launched, in April 2005, La Cocina's cooks have had marked success. After tasting some of the merchandise the members are selling—including excellent meat pies, alfajores, and jams—we're not surprised. ★



32 MANNERS, SCHMANNERS

If you haven't tried it, then take our word for it: a breakfast of sausages and fried eggs tastes more scrumptious when eaten **STRAIGHT FROM THE PAN.** So do lots of other foods: sautéed greens, stir-fried asparagus, panfried flounder, braised acorn squash—you name it. Why? Maybe it's the residual heat of the skillet, which keeps things piping hot, or maybe it's that we can't imagine missing out on the parts of a dish—the crunchy, caramelized scraps, the rich pan juices—that would otherwise get left behind.

BITING THE CLAW THAT FEEDS US

We'd leave a dozen lobster shacks in the dust to get our hands on the cold-smoked wild-caught crab claws at **GRINDSTONE NECK OF MAINE**, a seafood smokehouse in the town of Winter Harbor. The meaty, lightly smoked claws come cracked and ready to eat, transporting us instantaneously to Maine's rustic coastline. —Anna Baranowski ★



MOST COMPLEX ONE-BITE TREAT

Chewy, chile-spiked **TAMARIND CANDIES** from Thailand will sate your longings for sour, sweet, and spicy in a single bite. And at a dollar per four-ounce box, they offer pleasure that rarely comes so cheap. ★



NORTH AMERICA'S NEW FOOD CAPITAL

MANY BIG CITIES in the developing world—with their clogged streets, frenetic pace, and pockets of opulence amid poverty—trigger in visitors a heady combination of wariness, curiosity, and exhilaration. But no other city we know saturates the senses more completely, or delivers more-dizzying extremes of refinement and grit—often on the very same block—than **MEXICO CITY**.

Before anything else, there are the aromas of the place, especially those coming from street-food stalls, with their mesquite charcoal fires fueling pots of epazote-flavored black beans and griddles lined with quesadillas. And then there are the fragrances of the foods themselves, most prominently that of the lime juice and skin that appears in countless dishes, from guacamoles and soups to ceviches and salsas.

The aromas keep pulling us back to the centrally located and gargantuan Mercado de la Merced, said to have been built on the site of a vegetable market from Aztec times. Passing through the crowded aisles dedicated to dried chiles—some stalls offer as many as 25 varieties, each possessing its own, unique flavor—you inhale their intense perfume. Farther on, you're met with the scent of lush banana leaves and parchment-like agave skins. After that come fruit vendors selling guavas, zapotes, and guanabanas that smell of the jungles where they were picked.

Nearby, bold new cuisines are flourishing. At his chic restaurant Pujol, in the Polanco neighborhood, chef Enrique Olvera, a Culinary Institute of America graduate, takes the street-food classic called esquites (corn with mayonnaise and lime) and turns it into a refined braise: three varieties of corn layered with delicate queso fresco and pequin chiles,

36

all topped with a mayonnaise gelatin that melts luxuriously as the waiter pours on the warm braising juices. Paired with a rosé from Baja's stellar Adobe Guadalupe winery, the dish really soars.

Somewhere in the middle of the vast continuum of the city's food culture lies the classic cuisine of mid-20th-century Mexico, found in the colonial-style dining rooms of stalwarts like the 52-year-old Fonda el Refugio, in the city's Zona Rosa, or Restaurante Carnitas El Bajío, for our money the best traditional restaurant in the city. There, owner Carmen Ramirez Degollado keeps the *típico* décor as fresh and colorful as it was the day the place opened. The straightforward fare—carnitas (braised or roasted pork), Central Mexican-style moles, and the soupy huatapes and black bean gorditas of Carmen's hometown of Jalapa—is executed with care and balance.

Such staid dining notwithstanding, residents of Mexico City know how to enjoy a big party. Every weekend at Restaurante Arroyo, thousands of families feast on agave-wrapped, pit-cooked lamb with black pasilla chile salsa, crunchy chicharrón, and guacamole. It's the opposite of an intimate restaurant—the place seats a couple of hundred people, and mariachis perform in each dining room—and yet the service is utterly efficient, the result of decades of practice.

Like all great metropolises, Mexico City pulses with life deep into the night. Revelers in need of sustenance flock to the Charco de las Ranas, a *taquería* on a grand scale, open 24-7. Amid its big-top décor, you can settle into a plate of flame-roasted pork tacos al pastor, served with roasted pineapple on handmade tortillas, or simply imbibe a nice, frothy glass of horchata—a sweet, cinnamon-scented rice-based drink—while you take in the capital city's great urban pageant. —Rick Bayless ★





Clockwise from top left: preparing duck carpaccio at chef Enrique Olvera's innovative restaurant, Pujol; pelliscadas (small semifried tortillas layered with beans, chorizo, and salsa verde) at Fonda el Refugio, a Mexico City restaurant with traditional fare; preparing típico Mexican cuisine at the venerable Restaurante Carnitas El Bajío; panuchos (fried tortillas that are a favorite dish in the Yucatán) with black beans and stewed pork at El Bajío; mixing the famous house margarita at Fonda el Refugio; mousse de guanabana at Pujol; a chalkboard ingredient list in the pastry kitchen at Pujol; a trio of salsas (clockwise from top, salsa verde, salsa negra, and salsa roja) at El Bajío.

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37

APPLES OF OUR EYE

LADY APPLES are by far the most precious pomes. Just two inches in diameter, these crimson and bright green fruits are the oldest known variety of apple, allegedly first cultivated by the Romans. They color applesauce a pretty pink, roast nicely with lamb, and fit snugly into our pockets. ★



38 THE OLD-SCHOOLER



You could call **DIDIER PALANGE** the maitre d's maitre d'. Palange, who supervises a staff of 50 at Manhattan's renowned Bouley restaurant, is a student of the European school—which happens to be a surprisingly small subclass in this age of celebrity-driven eateries. Asked to describe the difference between European service and the American version today, Palange, who was born in Belgium, replies without hesitation, "In Europe waiters are still professional and great technicians, but they don't speak with the customers. Here you have to smile and comfort people. In New York everybody is so stressed out." Indeed, while he is unfailingly formal—he refers to employers and clients from years past as "Mr." and "Mrs."—he has managed not to lose his celebrated geniality. That's an achievement to which many aspire but few carry off. —Bryan Miller ★



39 FISH THAT REALLY FLIES

We thought **ROLLMOPS** (pickled herring rolled around gherkins and onion) couldn't get better—until we sampled the luxe version at Berlin's Fischers Fritz. Sweet and tender, it was the best herring we've ever eaten. Ever. ★



RECIPE

Venison with Seared Foie Gras

SERVES 4

Chef Victor Janssen of the restaurant at Scotland's Minmore House Hotel prepares his version of this dish (right) using local red deer venison. Domestic venison, however, makes a fine substitute.

FOR THE VENISON:

- 1/4 cup extra-virgin olive oil
- 1 tsp. freshly ground black pepper
- 1/2 tsp. fresh thyme leaves
- 8 juniper berries, cracked
- 2 cloves garlic, crushed
- 2 dried bay leaves
- 4 5-oz. medallions trimmed venison loin (each about 1" thick)

FOR THE SAUCE AND FOIE GRAS:

- 2 tbsp. canola oil
- 1 lb. venison bones, cut into 2"-3" pieces
- 1 tbsp. tomato purée
- 1 small yellow onion, coarsely chopped
- 1 small carrot, cut into 1/3" pieces
- 1 rib celery, cut into 1/3" pieces
- 1 small leek, trimmed and coarsely chopped
- 1 cup red wine
- 1 tbsp. fresh cranberry sauce
- 3 juniper berries, cracked
- 3 whole black peppercorns, cracked
- 1 dried bay leaf
- 1 sprig fresh thyme
- 7 tbsp. butter, cut into small pieces
- 1 tsp. chopped bittersweet chocolate
- Salt and freshly ground black pepper
- 4 2-oz. slices foie gras, chilled
- 2 tbsp. extra-virgin olive oil

1. For the venison: Purée olive oil, pepper, thyme, juniper, garlic, and bay leaves in a blender to make a marinade. Arrange venison in a shallow dish; pour marinade over venison; turn to coat. Cover with plastic wrap and refrigerate for 24 hours.

2. For the sauce: Heat canola oil in a large pot over medium-high heat. Add bones and cook, stirring occasionally, until deep golden brown in spots, 6-8 minutes. Add tomato purée, onions, carrots, celery, and leeks and cook, stirring, until lightly caramelized, about 5 minutes more. Add wine, cranberry sauce, juniper berries, peppercorns, bay leaf, thyme, and 1 cup of water, reduce heat to medium, and simmer, stirring occasionally, until liquid is reduced by two-thirds, about 30 minutes. Strain sauce through a cheesecloth-lined fine-mesh sieve into a small saucepan. Bring to a boil over medium-high heat, remove from heat, and whisk in 4 tbsp. butter and chocolate, a few pieces at a time, to make a smooth sauce. Season with salt and pepper to taste; keep sauce warm.

3. Remove venison from marinade and season all over with salt and pepper to taste. Heat remaining butter in a large skillet over medium-high heat. Add venison and cook, turning once, until browned and medium rare, 3-4 minutes per side. Transfer venison to a plate. Season foie gras slices all over with salt and pepper to taste. Heat olive oil in a clean large skillet over medium-high heat. Add foie gras slices and cook, turning once, until golden brown, about 1 minute per side. Place a venison medallion in the middle of each of 4 warm plates, then top each with a slice of foie gras. Generously spoon sauce over the foie gras and venison.



Most Spirited Restaurant


40 WHILE IN SPEYSIDE, Scotland's most prolific whisky-making region, we had no problem quenching our thirst in style. Fortunately, our appetites were similarly satisfied by a glorious meal at the **MINMORE HOUSE HOTEL RESTAURANT**, on the Glenlivet estate. There was a warm bowl of pea soup flecked with mint, smoked filets of wild salmon from the river Avon, and a juicy medallion of red venison topped with duck liver foie gras and red wine sauce with chocolate (above). Every last dish presented by the husband-and-wife cooking team of Victor and Lynne Janssen was made with local ingredients for a repast that was fresh, inviting, and deeply comforting. Perhaps it's Speyside's fare that's the real pride of the glen. ★

41
CONDIMENT WE
RELISH THE MOST

Although we'll always have a soft spot for tahini, lately we've been topping our falafel and shawarma with **AMBA**, a pungent pickled-mango sauce from Israel, where it was introduced by Iraqi Jews. The sauce's delightful tang is heightened by the pleasantly bitter flavor of fenugreek and the clean taste of turmeric. To that we say, Pucker up! ★

42 BEER OF A HIGHER ORDER

There is no shortage of beer makers in the United States who regard Belgium's legendary Trappist brewers as role models, and many of our own put out respectable versions of that country's high-strength, full-bodied, and food-friendly ales. But few of these can stand up to the ones made by their tonsured European counterparts more proudly than the libations sold under the **LOST ABBEY** brand, from San Marcos, California. Produced by Tomme Arthur, an award-winning brewmaster who has achieved something approaching cult-idol status among beer aficionados, Lost Abbey's brews are among the finest examples of Belgian-style beer anywhere. We worship the warm complexity of Cuvée de Tomme, the chocolatey depth of Lost and Found Abbey Ale, and the faintly funky spiciness of Red Barn Ale.

—Stephen Beaumont 



Sweet Hot Salty Sour

43

In some of the world's hottest places, from Latin America to West Africa, people make a snack of **FRUIT WITH CHILE POWDER AND SALT**, sometimes with a squirt of lime. When temperatures climb (or, frankly, even in the winter), our taste buds yearn for that vivid combination of flavors—and the way it emphasizes the sweetness of every fruit we can think of, from plump cherries to juicy mangoes.



44 FAVORITE SOAP STAR

Cooks' hands take a real beating—abrasions, cuts, and clingy smells being among the many trade hazards. Consider **CHEF YOSSİ SAVON DU CHEF**, formulated specifically for kitchen use, a spa treatment for your battered mitts. After a soothing lather and rinse, they'll emerge citrusy fresh and ready to grip a well-earned apéritif. ★



45 MOST UNDERRATED INGREDIENT

Sure, fruity olive oils and pink peppercorns are just swell, but increasingly we find ourselves turning to an ingredient that doesn't come in a bottle: **RELAXING WHILE COOKING**. Next time you're in the kitchen, tell a joke, listen to some great music, chill out, have fun. We guarantee your food will come out tastier.

THE NEXT GENERATION

46 When the Relais du Parc restaurant, previously helmed by Joël Robuchon and Alain Ducasse, reopened in 2005, Parisians expected magic. The weight of those expectations fell squarely on the shoulders of a 26-year-old Bordeaux-born chef named **ROMAIN CORBIÈRE**, who was tapped



to run the kitchen. Corbière executes an eclectic menu, a combination of dishes first served by those gastronomic titans along with his own, remarkable concoctions, such as a deconstructed pot-au-feu and a colorful piperade. When the reopened Relais du Parc earned a Michelin star in 2006, the legendary chef Paul Bocuse sent a letter of congratulation. Corbière, ever modest amid all the praise, keeps it taped to the wall. P

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Gutsiest Grits

47 WHEN IT COMES to grits, there aren't many variations on the theme. Most of us know and love cheese grits, especially when made with hand-grated cheddar. But **NASSAU GRITS**—a decidedly more exciting dish, generously flecked with ham and bacon and blushed with tomatoes—remain undeservedly obscure, little traveled beyond Pensacola, Florida, where they are said to have been born. Jeanne Voltz, coauthor of *The Florida Cookbook* (Knopf, 1993), traced the original recipe to one Henry Richardson, who she said happened upon a similar dish while in the Bahamas (which is presumably why they weren't called Pensacola grits). Voltz snagged the recipe from Richardson's niece, Molly Biggs. In the years since, I have adapted that recipe to suit my tastes. So has the Coffee Cup, the 1945 diner that serves as Pensacola's de facto community clubhouse, a place where artists, cops, and debutantes gather over plates of eggs and both Nassau and regular buttered grits. Creola Rutledge started as a dishwasher there in 1968; now she's the cook. If you share your suspicion that the Coffee Cup's incredibly rich regular grits must be laced with lard, she'll deny it: "Whole milk and margarine," she'll say. As for the composition of the Nassau grits, Rutledge merely says, "Gotta have both"—bacon and ham, that is. In all matters culinary, she is more likely to let the house T-shirts speak for her: "No grits, no glory." —John T. Edge ★

RECIPE

Nassau Grits

SERVES 4

This recipe for dressed-up grits is an adaptation of one in *The Florida Cookbook* by Jeanne Voltz and Caroline Stuart.

- 8 slices bacon
- 1 medium yellow onion, finely chopped
- 1 green bell pepper, cored, seeded, and finely chopped
- 1 cup (about 6 oz.) finely chopped smoked ham
- 1 14.5-oz. can diced tomatoes, undrained
- 1 clove garlic, finely chopped
- ³/₄ cup old-fashioned stone-ground white grits
- Salt and freshly ground black pepper

1. Fry the bacon in a large skillet over medium heat, turning once, until crisp, about 10 minutes. Transfer the bacon, leaving the drippings in the skillet, to a paper towel-lined plate to let drain and cool. Crumble the bacon into small pieces and set aside.

2. Reserve about 3 tbsp. of the bacon drippings in the skillet and discard the rest. Reheat the skillet over medium heat, add the onions and the peppers, and cook until the onions are translucent, about 5 minutes. Add the ham and cook, stirring, until the peppers are soft, about 10 minutes. Add the tomatoes (with their juice) along with the garlic. Reduce the heat to medium-low and simmer, stirring occasionally, until most of the moisture has evaporated, about 30 minutes.

3. Meanwhile, bring 3 cups water to a boil in a medium pot. Add grits and salt to taste, reduce heat to medium-low, and cook, stirring occasionally, until soft, thick, and creamy, about 30 minutes. Stir in the ham-tomato mixture. Season with salt and pepper to taste. Serve grits sprinkled with reserved bacon.

100

The Biggest Name in Peking Duck



48 CHEF DONG of Da Dong restaurant towers above other Peking duck roasters, literally and figuratively. His size—he's six foot four—is the reason that both he and his famed Beijing eatery earned the moniker "Da", meaning big. In fact, everything about **DA DONG**, 45, who chain smokes and confesses to having high blood pressure, seems larger than life. But if he appears to be a tad wound up ("To maintain this food heritage, I would gladly give my life," he says), that's not so bad in a city that takes tradition seriously. For over a century, cooks in China's capital have refined the making of Peking duck—the bird is coated with malt sugar and slow-roasted, so its meat is moist and its skin crisp and golden—but during the Communist era, state-owned feeding factories put out greasy versions that tourists dubbed "death by duck". Following governmental reforms in the 1970s and '80s, it was Da Dong, the son of a successful cook and a food researcher, who began reviving proper methods of cooking and serving the fowl. He bought his

49 WHY WE HUNGER FOR POETRY

"Communication"

I am talking to
you about poetry
And you say
When do we eat.
The worst of it is
I'm hungry too.

—Alicia Partnoy

In just a few short lines, Partnoy, an Argentine poet and former political prisoner, eloquently conveys the sustaining power of FOOD AND ART.

restaurant in 2002 and has recently opened a second branch. As diners gobble his smoky duck slices topped with sugar, garlic paste, radishes, cucumbers, and pickled vegetables, they hardly care whether the dish is made according to long-standing techniques. Besides, who would want to mess with anyone the size of Da Dong? —*John Krich* ★

50 SWEETEST ENDING

For all their swagger, Texans know the value of a sweet touch. Take the Tex-Mex restaurant tradition of sending customers off with **PECAN PRALINES** (right) at the end of a meal. "We serve up a powerful lot of 'em," says Matt Martinez, Jr., whose parents opened Matt's El Rancho in Austin, Texas, in 1952 and who still uses his mother's recipe. ★



METHOD

Texas-Style Pecan Pralines

The recipe for these pralines (left) is an adaptation of one that appears in *MexTex: Traditional Tex-Mex Taste* by Matt Martinez, Jr. (Bright Sky Press, 2006). Pralines, whose name derives from a word of French origin, are sweets made by coating nuts with sugar syrup. The addition of baking soda to this recipe creates a light and silky confection. Line 2 large sheet pans with wax paper, butter the paper with 1 tbsp. butter, and set aside. Combine 2 cups sugar, $\frac{3}{4}$ cup milk, and $\frac{1}{2}$ tsp. baking soda in a medium pot and cook over medium heat, stirring constantly, until the mixture reaches 240° on a candy thermometer (the soft ball stage), 18–20 minutes. Remove the pot from the heat, add 1 tbsp. butter and $\frac{1}{2}$ tsp. vanilla extract, and stir quickly until completely incorporated and creamy, about 20 seconds. Add $\frac{1}{2}$ cups pecan halves or pieces and stir well to coat. Working quickly—before the mixture sets—drop generous spoonfuls of it onto the prepared pans to form disks about 2" wide. Let them cool and harden completely, about 2 hours. Carefully peel the pralines from the wax paper. Serve at once, or store the pralines in an airtight container at room temperature for 2–3 days. Makes about 2 dozen.

Best Way to Raise a New Crop of Farmers

51

Though the past 20 years have been tough on the small family farm in this country, there's a positive development to report. The



NATIONAL IMMIGRANT FARMING INITIATIVE (NIFI), a collaboration between Heifer International (a Little Rock-based nonprofit organization

focused on ending hunger) and a range of locally based agricultural programs, is helping immigrants establish successful and sustainable farming operations. "[Many] of the contributions of immigrant farmers and ranchers go unnoticed by the wider public," says NIFI's Tony Machacha. With the number of small farms in the United States on the decline, immigrants are starting to fill the gap, and NIFI is seeking to be a nurturing body for this new generation of farmers. The project has made all the difference for people like Rodolfo Flores (right, with his wife, Margarita), a Mexican farmer in El Paso, Texas,



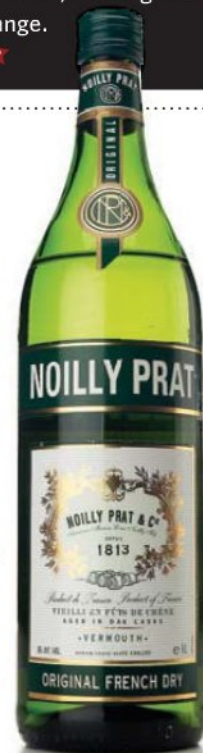
who learned his trade from his father and grandfather growing up in northern Mexico. After arriving in the States, he found that trying to start his own operation was more frustrating than fruitful. But thanks to Heifer's regional office—which donated several animals to his stock—Flores now raises, pastures, and butchers his own herd. When the animals donated by Heifer produce female offspring, Flores passes them on, along with his expertise, to new farmers just starting out. To him, farming is a gift that is best shared. To us, that's good news, for a change.

—Maggie Fox



52 MOST VERSATILE COOKING WINE

Julia Child, who was known to fancy an apéritif of straight dry **VERMOUTH**, was a proponent of cooking with that fortified-wine cocktail staple, and for good reason. She knew that a lot of Americans in the 1960s and '70s didn't stash white wine in the pantry; a bottle of dry vermouth, however, was almost always lurking somewhere, and the stuff seemed to keep forever. Times have changed, but because of its vivid character (it's flavored with aromatic herbs and spices), vermouth lends more body to certain dishes than white wine, especially ones with fish or chicken. A classic always endures.



METHOD

Poached Sole with Vermouth

Our kitchen director, Liz Pearson, calls this French recipe one of her favorites. Preheat oven to 350°. Grease a 12" round piece of parchment paper with 1 tsp. butter; set aside. Grease a 12" ovenproof skillet with 2 tsp. butter, then sprinkle bottom of skillet with 1 tbsp. finely chopped shallots. Season 4 boneless skinless sole filets (about 1 1/4 lbs.) all over with salt and freshly ground black pepper. Fold both ends of each filet under themselves and place, smooth sides up, in skillet. Sprinkle filets with another 1 tbsp. finely chopped shallots; dot with 2 tbsp. butter and cut into small pieces. Pour 1/4 cup dry vermouth, 2 tbsp. clam juice, and 1/3 cup water around filets. Bring to a simmer over medium-high heat. Top skillet with the buttered parchment paper, buttered side down. Transfer to oven and bake until fish is just cooked through, 8–10 minutes. Discard paper and sprinkle fish with 1 tsp. finely chopped herbs, such as any combination of fresh chervil, chives, parsley, or tarragon. Serves 2.

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Yes, stainless-steel blades are bright and shiny, but we prefer old-fashioned **CARBON-STEEL KNIVES**, which are easier to sharpen and take on patinated character with use. As the carbon-steel alloy ages, its variegated black and gray blemishes mellow into a soft burnish. Whether found well broken in at rummage sales or newly forged from manufacturers like Sabatier, these sharp beauties get us all worked up about slicing and dicing. ★

**KNIVES
WITH
SOUL**

HOST WHO WEATHERS THE STORM

Don't count on the standard "How is your meal?" when **DANNY MILLAN** checks on your table at Restaurant August in New Orleans. An effusive "Look at that

beautiful duck!" however, wouldn't be out of character. Millan is the rare maitre d' who lets his buoyant personality shine through.

The 39-year-old worked at the city's esteemed Brennan's for ten years, and in the nine months that it was closed after Hurricane Katrina, he managed to retain most of his waitstaff. In May 2006, he took his reputation to Restaurant August, where you can expect to be treated less like royalty and more like family: Millan is the kind of guy who might take you on a tour of the kitchen or even drive you back to your hotel if your taxi never shows. —Amy McDaniel

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PHILLY STYLE

55 In design and name, the **WATER WORKS RESTAURANT AND LOUNGE** gives a reverent nod to its neoclassical architectural ancestry as the 19th-century home to Philadelphia's water utility, the Fairmount Water Works. We cherish it for the added glamour it brings to the City of Brotherly Love and even more for the way that executive chef Adan Trinidad and pastry chef Chad Durkin bolster their seasonal menu with Greek and Mexican inflections. With dishes like baked feta with roasted red peppers (above), grilled octopus with lime and cilantro, and honey-sweet phyllo stuffed with rice pudding, the place is building a new legacy as part of a reinvigorated city. ★

RECIPE

Baked Feta with Roasted Red Peppers and Lemon-Oregano Broth

SERVES 6

This appetizer (left) is a twist on saganaki, a classic Greek feta dish. When it comes to cooking with feta, we love to use the rich and creamy Dodoni brand.

FOR THE BROTH:

- 2 sprigs fresh oregano
- 1 rib celery, cut into 1" pieces
- 1 medium carrot, cut into 1" pieces
- 1 small white onion, cut into 1" pieces
- 1 tsp. freshly grated lemon zest
- Salt

FOR THE BAKED FETA:

- 1 red bell pepper, roasted, peeled, and cored, cut into 1/3" squares
- 3 tbsp. plus 1 tsp. olive oil, preferably Greek
- Salt and freshly ground black pepper
- 6 small wedges pita bread
- 6 1 1/2" cubes feta, preferably Dodoni (see page 102)
- 2 tbsp. microgreens (optional)

1. For the broth: Put the oregano, celery, carrots, onions, zest, salt to taste, and 3 cups water into a large pot and bring to a boil. Reduce heat to medium-low and simmer for 30 minutes. Remove pot from heat, cover, and let steep for 15 minutes. Strain broth through a fine-mesh sieve into a large bowl, discarding solids. Keep broth warm.

2. Meanwhile, preheat the oven to 400°. Combine roasted peppers with 1 tbsp. oil and season with salt and pepper to taste; cover and let marinate at room temperature for 30 minutes.

3. Toss pita wedges with 2 tbsp. oil in a bowl; season with salt and pepper to taste. Spread pita wedges out in a single layer on a baking sheet and bake until just golden and crisp, 7-8 minutes. Keep warm.

4. Arrange the feta cubes in a single layer in a small ovenproof nonstick skillet and top each cube with a dollop of the marinated peppers. Pour just enough broth around the feta to cover the bottom of the skillet (3-4 tbsp. should do). Bake until softened, 8-10 minutes. Transfer each cube of feta to a shallow serving dish. Pour an additional 2-3 tbsp. broth into each dish around the feta (save remaining broth for another use) and garnish each cube of feta with some microgreens. Gently press a pita wedge into each cube. Drizzle broth with a few drops of the remaining olive oil. Serve immediately.

Most Burgundian Winery Outside Burgundy

56 That new-world wines have old-world character is a cliché we'd rather not use, but in the case of South Africa's **HAMILTON RUSSELL VINEYARDS**, the description couldn't be more apt. Established in the 1980s, Hamilton Russell specializes in pinot noir and chardonnay and produces wines with Burgundian elegance and earthiness. We love the pinot noir for its aromatics, the chardonnay for its minerality. Both make a persuasive case for South Africa's winemaking potential.

—Michael Steinberger ★



100



57

A Childhood Favorite Updated

Nothing will ever take the place in our hearts of our first chocolate love, Hershey's bars, but our tastes have matured. Happily, the Pennsylvania-based company has grown up right along with us. Its new premium line, **CACAO RESERVE BY HERSHEY'S**, is made with nifty ingredients and brings the brand's signature creamy flavor to combinations like milk chocolate with hazelnuts and extra dark with cacao nibs, with both of which we are now unrepentantly smitten. ★

58 THIS FOWL IS FINE

France's Bresse chicken may be the king of fowls in Europe, but now North America has its own aspirant to the throne. The **BLUE-FOOT CHICKEN** was first bred by Canadian farmer Peter Thiessen, who spent over ten years combining eight different breeds to produce a bird that could take on its European rival. This three- to four-pound wonder—which sups on nothing but vegetables, grains, and milk during its 12- to 14-week lifetime—is low in fat but surprisingly moist, with a pure, robust taste. Though its name lacks Gallic grace, we think this bird is really something to crow about. —Vivian Jao ★



SUREST WAY TO GUARANTEE YOU'LL BE ASKED BACK

59 Whenever we're invited to someone's home in Saudi Arabia, Jordan, Kuwait, Bahrain, Qatar, the United Arab Emirates, or Lebanon, we stop first at **AL RIFAI ROASTERY** to pick up a gift box of, say, pistachio-filled marzipan or roasted chickpeas. Over the past six decades, Al Rifai's 100-plus offerings, including nuts, confections, and chocolate, have become the host gifts of choice throughout the region. Be still, our eager stomachs: the Beirut-based chain is slated to open its first American shop next year. —Litty Mathew ★



60 Southern Royalty

NEARLY A YEAR after her death, **EDNA LEWIS** (below, circa 1948) is still with me. I know this because I can't sort through my "Edna pile"—the stack where I keep her books, including my favorite Southern cookbook, *The Taste of Country Cooking* (Knopf, 1976)—without a note (or a memory) being dislodged. I met her after striking up a friendship with chef Scott Peacock, her coauthor, soul mate, and caretaker, when I was writing about food for the *Atlanta Journal-Constitution* in the late '90s. I'd heard much about this soft-spoken woman, the Virginia-born granddaughter of freed

slaves and the chef who turned New York's Cafe Nicholson into a midcentury celebrity mecca. But it wasn't until she won Les Dames d'Escoffier International's highest honor, in 1999, that I had the opportunity to meet her in person. Though I recall being more than a little nervous as I climbed the stairs to reach the apartment that she shared with Scott in Decatur, Georgia, I was soon put at ease by her girlish, warm smile. A strikingly beautiful octogenarian who wore her hair twisted into a seashell-shaped bun, Miss Lewis could be both demure and outrageously opinionated. We talked for hours,

METHOD

Edna Lewis's Coffee

Edna Lewis's reflections on coffee in *The Taste of Country Cooking* are emblematic of her affectionate approach to the food of her beloved South. "The smell of coffee cooking was a reason for growing up," she wrote, "because children were never allowed to have it and nothing haunted the nostrils all the way out to the barn as did the aroma of boiling coffee.... Mother made real good coffee but some mornings my father would saddle the horse and ride more than a mile up the road to have his second cup with his cousin Sally, who made the best coffee ever.... All cooks arrived at making good coffee from different methods. Some added salt, some eggshells, others whites or only yolks, and all were divine.... Good coffee can be made without complicated pots and gadgets." This recipe is an adaptation of the one in that book. Use a coffee blend of 1/2 lb. Colombian, 1/2 lb. Java, and 1/4 lb. French roast. Put 5 level tbsp. ground coffee, a few grains of salt, and 3 3/4 cups water into a medium pot and bring to a boil. Turn the burner down and simmer for 12–13 minutes, or longer if a stronger brew is desired. Add 1 cup ice-cold water and remove pot from burner. Let rest a minute, then pour coffee into a coffeepot and serve while piping hot. Serves 4.



and I still recall her instructions on how to boil a Virginia ham: simmer it at "just a bubble," she told me. Not long afterward, Scott and I took Miss Lewis to an outdoor concert in Atlanta, and I began to understand why he sometimes remarked on her middle name, Regina—"queen". A few people approached us, wanting to know who this majestic woman was. We could have told them that she was a distinguished author who believed in the integrity of cooking with honest, simple ingredients, that she had influenced a generation of

cooks who shared her passion for regional food. Instead, we simply gave them a copy of *The Taste of Country Cooking* we happened to have with us, and they offered us part of their picnic dinner.

All this flashed through my mind during the celebration of Miss Lewis's life last May at the Atlanta History Center. On that glorious spring day, Scott set out a bountiful "Menu For Miss Lewis": buttermilk biscuits stuffed with Smithfield ham and sweet butter, Southern panfried chicken, deviled eggs, blackberry cobbler with fresh-churned vanilla ice cream, and a host of other goodies. Everybody took home a copy of a mint sauce recipe, written in Miss Lewis's own hand, along with a sprig of mint for planting. The other day, as I fumbled through the Edna pile, a piece of paper fluttered to the ground—a blank card from the memorial-service leaflet. We were supposed to write down our memories of her and send the card to Scott. These, Scott, are mine. Long live the queen. —Wendell Brock



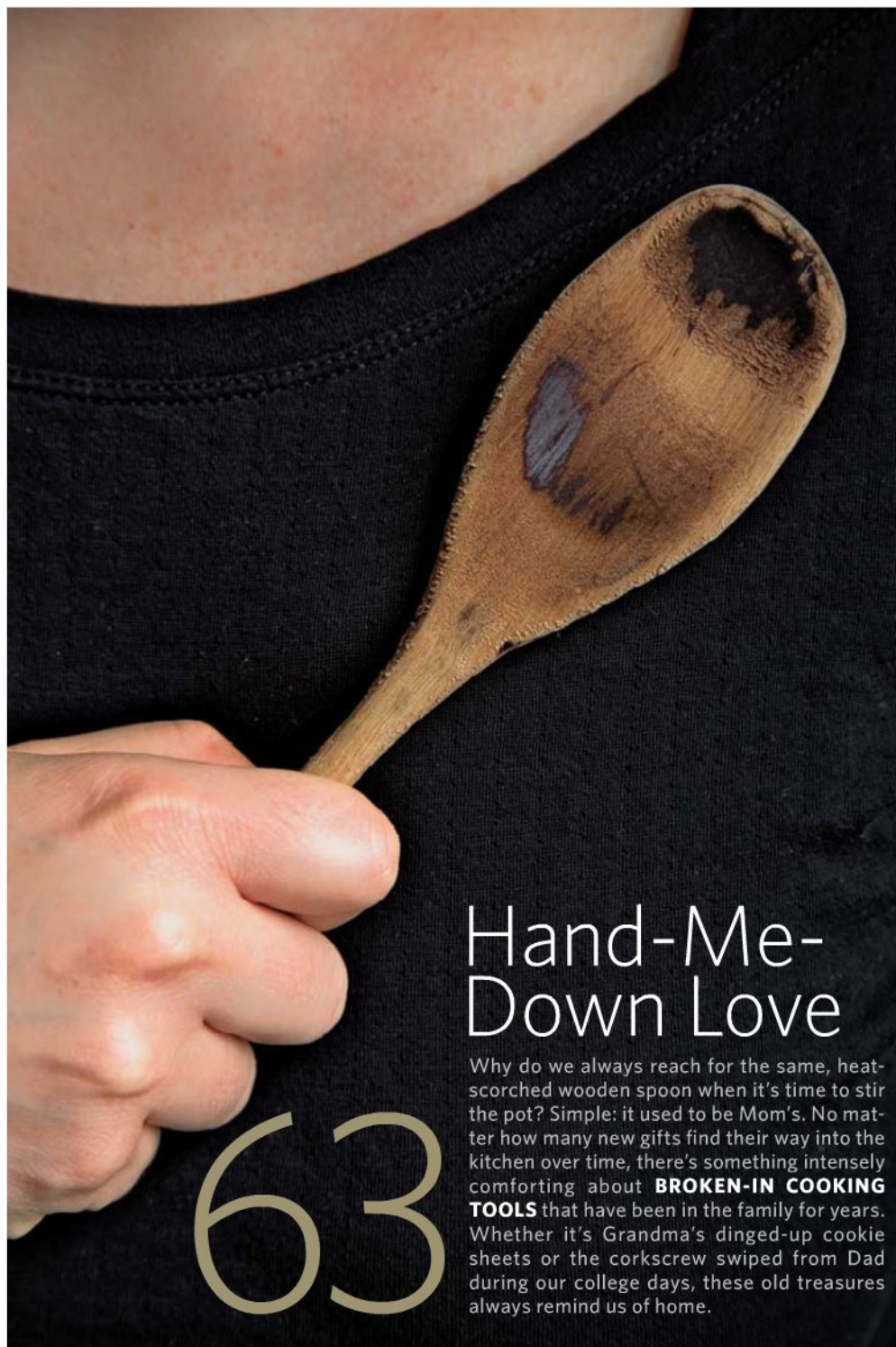
SALUTING GENERAL TSO

61 The leftover packets of duck sauce and soy sauce in our kitchen drawers don't lie: we're beholden to **CHINESE TAKE-OUT**—everything about it, from the chubby egg rolls in wax paper sleeves to the sweet-salty slivers of roast pork that punctuate the fried rice. Whether we're on the road or hungry at home, there's something about Chinese-American food that makes us feel, well, all-American.



62 THE BEST WURST

In Frankfurt, Germany, true cased-meat lovers seek out **ILSE SCHREIBER'S WURST STAND**, in the Kleinmarkthalle, an indoor market. The stand is a tiny temple of traditional German sausages, including rindswurst (a beef sausage) and fleischwurst (a mild-flavored combination of pork and beef). *Sehr gut!* —Sophie von Haselberg



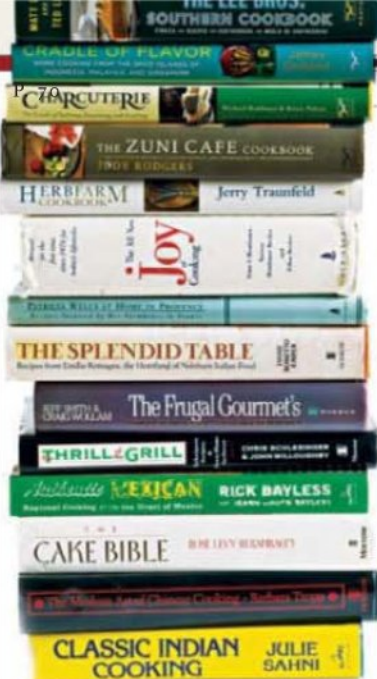
Hand-Me-Down Love

Why do we always reach for the same, heat-scorching wooden spoon when it's time to stir the pot? Simple: it used to be Mom's. No matter how many new gifts find their way into the kitchen over time, there's something intensely comforting about **BROKEN-IN COOKING TOOLS** that have been in the family for years. Whether it's Grandma's dinged-up cookie sheets or the corkscrew swiped from Dad during our college days, these old treasures always remind us of home.

Finest Way to Take Your Food on the Road

64 "If you know about the hog that becomes your prosciutto," says Anne Bramley, the host of the **EAT FEED** podcast series (www.eatfeed.com), "it tastes better." Such plainspoken wisdom infuses each of Bramley's Internet audio broadcasts, which cover subjects ranging from the secret life of gelatin to ice cream through the ages. The shows' folksy, bookish vibe makes us want to drop our fork and listen. —Kara Newman





Mother of All Cookbook Editors

65 BEHIND EVERY great author there's almost always a great editor. Ernest Hemingway and Thomas Wolfe, for instance, counted Max Perkins, the stalwart Scribner's wordsmith, as their editorial muse. Cookbook writers are lucky to have **MARIA GUARNASCHELLI**, an editor at W. W. Norton—and perhaps America's greatest champion of books about food. For more than 20 years, this onetime academic (she holds a Ph.D. in Russian literature from Yale) has been helping to raise her writers' words with a singular dedication. Among the more than 200 titles that Guarnaschelli has edited are such ground-breakers as *Classic Indian Cooking* by Julie Sahni (William Morrow, 1980), *The Splendid Table: Recipes from Emilia-Romagna, the Heartland of Northern Italian Food* by Lynne Rossetto Kasper (Morrow Cookbooks, 1992), 1997's controversial (but enduringly brilliant) *The All New All-Purpose Joy of Cooking* (Scribner), and our own editor-in-chief James Oseland's *Cradle of Flavor: Home Cooking from the Spice Islands of Indonesia, Malaysia, and*



Singapore (W. W. Norton, 2006). These diverse books have a common thread: a fierce attention to detail rarely found in cookbooks. How does Guarnaschelli sustain such editorial rigor? "For Maria," says Kasper, "the dream of the book and the dream of the author are everything. She reaches in, goes deep, and tries to pull out all there is in a writer. She demands every iota of craft and focus. But whatever you give, she'll give back tenfold."

66 INDIA'S MOST FRAGRANT GRAIN

A moghul-style biriyani made without **basmati**—the king of rice—is unthinkable. When making this dish, we always reach for **LAL QILLA** brand from Amritsar, in northern India, for its nutty taste and toothsome grains. —*Maya Kaimal* ★



HIGHEST-FLYING UTENSILS



The sturdyware mavens at Fishs Eddy have uncovered a cache of surplus vintage domestic **AIRLINE FLATWARE**, dating to the pre-spork era. No, these handsome specimens aren't likely to be T.S.A. approved anytime soon, but they remind us of the age when airplane dining meant more than a package of mixed nuts. ★

67

WHY WE LOOK FORWARD TO LENT

68 The **TAHINI BREAD** of Armenia is like a croissant mated with halvah. This unprepossessing sweet yeast bread—eaten by Christians in that country during Lent, when the church forbids the consumption of dairy products—awakens the senses the moment it leaves the oven, with the seductive aromas of sesame and cinnamon. The real joy, however, is in the bread's flaky yet chewy texture, which one creates by rolling sweetened sesame paste into the dough before baking it. —Sarah Breckenridge

RECIPE

Armenian Tahini Bread

MAKES 12

This bread is based on one that Anahid Krichian makes at her Armenian bakery and deli, Krichian Armenian Foods, in Paterson, New Jersey.

- 1 7-gram package active dry yeast
- 3 cups plus 1 tsp. sugar
- 5 cups flour
- 2 tsp. ground cinnamon
- 2 tsp. salt
- 3 tbsp. extra-virgin olive oil
- 3 cups well-stirred tahini (sesame seed paste)

1. Stir together yeast, 1 tsp. sugar, and $\frac{1}{2}$ cup warm water in a small bowl; set aside to let rest until frothy, 8–10 minutes. Stir together flour, cinnamon, and salt in a large bowl, then add yeast mixture, 2 tbsp. oil, and 1 cup water; stir into a rough dough. Turn dough out onto a lightly floured surface; knead until smooth and elastic, 8–10 minutes. Nestle dough into a large bowl greased with remaining oil. Cover with plastic wrap; let sit in a warm spot until doubled in size, about 2 hours.

2. Preheat oven to 350°. Divide dough into 2 balls, cover with a towel, and let rest for 10 minutes. Working on a lightly floured surface with 1 ball at a time, roll dough out into a 25" circle (keep remaining dough covered). Gently spread half the tahini evenly over the dough and sprinkle with half the remaining sugar. Make a 1" hole in center of circle and begin rolling and stretching inner lip of dough hole toward outward edge of dough to create a large, rolled-up "doughnut". Cut doughnut into 6 equal ropes. Tightly coil each rope so that it resembles a cinnamon roll, then flatten each with your hand into a dough round on a lightly floured surface. Roll out each round into a 7" circle, then transfer the circles to parchment paper-lined baking sheets, keeping them spaced apart. Let rest while you repeat the process with the remaining dough. Mist each round of dough generously with water and bake until golden, about 20 minutes. Let cool on baking sheets.



Proof That Good Things Come in Small Packages

White Castle burgers may be the most culturally significant sandwiches in America. In the eight decades since that Ohio-based chain invented the modest square burger, its fast-food cousins have gotten bigger and more elaborate, but most have only approximated the genius of the original. With its wafer of silky griddle-steamed beef nestled symmetrically inside the soft, spongy bun, the **WHITE CASTLE CLASSIC** is really more of a confection, a kind of meat petit four. No other burger satisfies in quite the same way—or does so much with so little. —Josh Ozersky ★

69



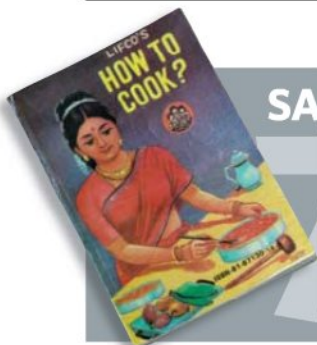
Favorite Offscreen Legend

70

"The best service takes you back in time," says **DIMITRI DIMITROV**, the maître d' at Tower Bar, a restaurant and bar in West Hollywood's Sunset Tower hotel. "To

achieve perfection, look to the past." Indeed, Dimitrov's alliterative name, Middle European accent (he's from Macedonia), and retiring demeanor strike visitors to this sleek restaurant as decidedly of another era. In a city as seemingly enamored of artifice as Los Angeles, these details might appear to be almost staged, except that in this case nothing's artificial: Dimitrov's love of the ritual and ceremony of dining is real. "He gets you in on the conspiracy of creating a good meal," says Allen Daviau, a longtime patron. But Dimitrov's professionalism goes beyond that. "Sometimes I think I care more about the guests' comfort than they do," Dimitrov confides. That devotion to his customers has not gone unnoticed by Hollywood's A-list over the years. It was fashion designer Tom Ford and actress Anjelica Huston who first recommended Dimitrov, the maître d' at the famed Russian restaurant Diaghilev for 20 years, to the Tower Bar's owner. All this praise has completely failed to diminish Dimitrov's old-world modesty or inspire visions of wider fame. "All my dreams are achieved," he says. In Hollywood, not many people can say that. **R**



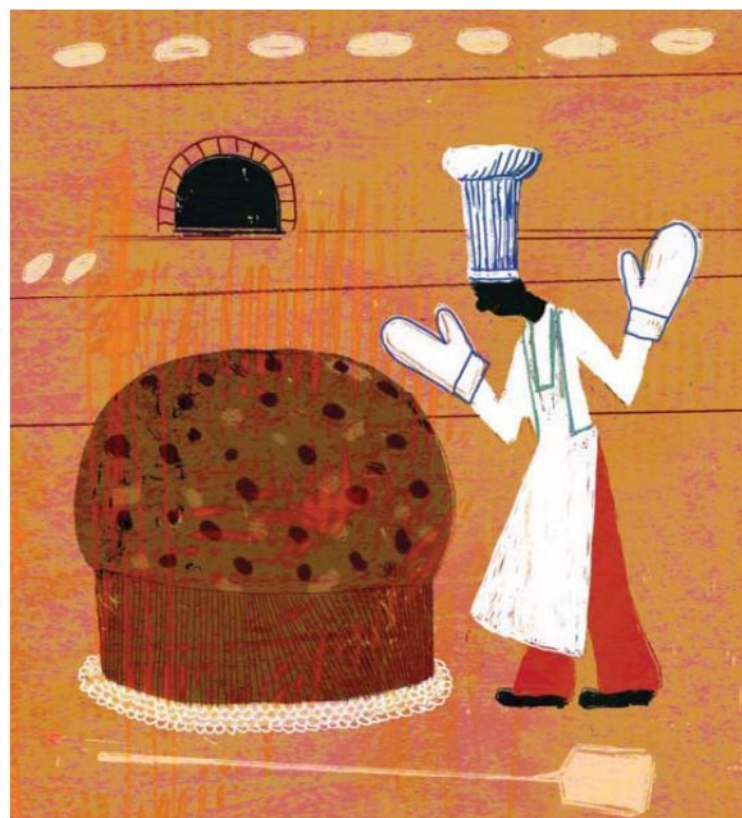


71 SAMBAR CENTRAL

We bought **HOW TO COOK?** (LIFCO, 1987), a slim primer on the curries of Tamil Nadu, in South India, in Chennai for the equivalent of 35 cents. Who knew that it would become one of our favorite cookbooks? ★

73 MOST POWERFUL TOOL

I was afraid of **OVENS** when I was a child. My mother would put bread in to bake, then run out to do an errand. She'd leave instructions with me not to forget to remove the loaves at the appointed time. It was frightening reaching into that intense heat to grab the tins. Years later, I still get an occasional flash of anxiety as I open my oven door. When it comes to ovens, a certain amount of awe is not undeserved. They help transform a chicken from raw, flabby tastelessness to crisp succulence. They make cake batter rise to puffy plumpness. They are places where miracles happen, every day, in kitchens all over the world. —Naomi Duguid

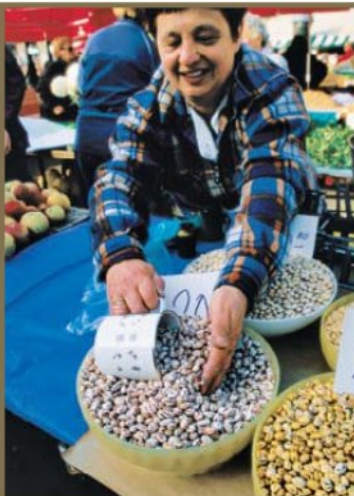


72

Sweetest Reason to Bogart the Spoon

For far less than the price of sturgeon roe, **CHOCOLATE CAVIAR** makes for an indulgence of equal caliber. Created by Côte de France, a small Parisian chocolate company, and sold here by Pierre Gourmet, the tiny, low-sugar nibs are made from 100 percent pure cocoa beans that are roasted, then encased in a coating of 70 percent Venezuelan or Trinidadian chocolate. Skip the blinis and spoon these dark little nuggets on ice cream—or straight into your mouth. ★

EASTERN EUROPE'S BEST MARKET THAT TIME FORGOT



74 One recent morning in Zagreb, Croatia's capital city, we stumbled onto **DOLAC MARKET**, a vast, mostly open-air food bazaar located in a square in the center of town. Soon we were wandering through the mazelike place, surrounded by vendors offering some of the prettiest fruits and vegetables we've ever seen, including heaps of figs, pomegranates, and baby swiss chard so bright and crisp it seemed to have been picked just minutes earlier. Operating in roughly the same spot since the late 17th century—and essentially unchanged since then—the market has a timeless beauty that reminds us that some things are best untouched by progress. ★

100

Most Versatile Vegetable

MORE AROMATIC THAN their thick-stalked relative, **CHINESE CELERY GREENS**, bred for their leaves, perfume many a stir-fry in China and add a welcome herbaceous note to Indonesian fritters (below), among other dishes. Cooking them subtly mellows their pronounced woodsy flavor, but they're also used uncooked throughout Southeast Asia as a vibrant garnish. Raw, blanched, or sautéed, this unsung vegetable is ready for the limelight. ★

RECIPE

Bakwan

(Crisp Celery Green Fritters)

MAKES ABOUT 2½ DOZEN

These crisp, golden Indonesian fritters—a popular street snack—are loaded with chopped celery greens, which imbue them with a delightfully sunny taste.

- 2 cups flour
- 2 tsp. salt
- 1 cup mung bean sprouts
- 6 tbsp. finely chopped chinese celery greens (see page 102)
- 3 scallions, white and green parts, thinly sliced on the diagonal
- 3 leaves green cabbage, thinly sliced into 1"-long strips
- 2 shallots, finely chopped
- 1 small yukon gold potato, peeled and cut into very fine matchsticks
- 1 clove garlic, finely chopped
- Peanut oil
- Hot chile sauce, such as sriracha
- 12 fresh green thai chiles

1. Sift together the flour and the salt in a large bowl. Add 1½ cups plus 2 tbsp. water and stir until smooth. Add the bean sprouts, celery greens, scallions, cabbage, shallots, potatoes, and garlic and stir to make a thick batter.

2. Pour the oil to a depth of ½" into a large deep skillet and heat over medium-high heat until it registers 350° on a deep-fry thermometer. Working in small batches, spoon about 2 tbsp. of the batter into the hot oil to form fritters about 2" wide.

3. Cook, turning once, until fritters are golden and cooked through, 3-4 minutes. Using a slotted spoon, transfer the fritters to a large paper towel-lined plate to drain. Serve immediately with chile sauce for dipping and whole chiles for diners to nibble on between bites.

79



80 Do Try This at Home

When the second Spanish branch of Fast Good, renowned Catalan chef Ferran Adrià's fast-food establishment, opened early last year in Madrid's Salamanca neighborhood, it comprised a takeout shop called **FAST GO**. Now, in addition to serving Adrià's excellent veal hamburgers (along with what are possibly the best french fries in the world), it offers sophisticated, partially prepared dishes that are easy for the novice cook to finish at home. The boxed kits contain everything you'll need, including fresh eggs, to make dishes like parmesan-saffron flan with hazelnuts. Pasta meals—including penne arrabiata and tasty trompetti with gorgonzola sauce—come complete with dried pasta, sauce, fresh herbs, and nuts, each in its own, petite package; vacuum-sealed roasted half chickens require only 20 minutes in the oven to reach aromatic splendor. Among the desserts are luscious ice creams and toppings, and there's even a decent selection of rioja half bottles. It all adds up to an appetizing, easy-to-make meal designed to lure Madrileños into their own cocinas. For that alone, we'd give Adrià three stars. —Lisa Abend ★

DISHIEST RADIO PROGRAM

81 When we're in LA, our week isn't complete until we've tuned in to KCRW to listen to **GOOD FOOD**, the radio program that inspired Saturday Night Live's "Delicious Dish" sketches. We love every minute of the show, now hosted by über-delightful Evan Kleiman: from live segments at the Santa Monica farmers' market to stories on grocery store economics and drive-through dim sum. —Jennifer Keeney Sendrow ★



SNAPPIEST SODA POP

82 Jamaica may be famous for reggae beats, but another one of that country's vibrant contributions remains underappreciated north of the Florida Keys: **TING**, a soda flavored with locally grown grapefruit. The clean taste and slightly bitter finish marry well with food and—as proven in a Caribbean drink called the pick-me-up—gin. —Shane Mitchell ★



Our Favorite Softies

Firm cheeses like cheddar are immensely satisfying, but lately we find ourselves hankering for the primordial pleasures of **CREAMY-IN-THE-MIDDLE CHEESES** instead. Why do we adore them? Maybe it's their divine richness (such cheeses can contain 60 percent butterfat, sometimes more). Maybe it's the way they pair so brilliantly with a crisp baguette. Whatever the reason, they always make us feel all gooey inside. Below are a few of our favorites. P

1 | FROMAGÈRE DE LA BRIE SAINT SIMÉON

Though this elegant double-crème happens to be made in Brie, its higher butterfat content (60 percent) puts it in a different class from the French region's namesake cheese. The slightly bitter rind covers a smoky, creamy core.

of Italy, has a delicate, buttery flavor with a meaty bite. The edible washed rind is the color of cantaloupe flesh, but all eyes will be on the soft center.

3 | CHARLES MARTELL & SON STINKING BISHOP

Don't be put off by the name of this pleasantly pungent English cows' milk cheese; it's only another moniker for the English moorcroft pear (the rind is washed with a pear liqueur), and the cheese's flavor is earthy and spicy.

83



4 | LINCET CHAOURCE

The bloomy rind of this mellow cows' milk cheese from France's Champagne-Ardenne region is lip-puckeringly salty. Like brie and camembert, the cheese starts out runny only beneath the rind, but give it a minute: it'll be joyously oozy in no time.

5 | QUEIJOS CASA MATIAS SERRA DA ESTRELA

The ewes that provide the milk for this extraordinary Portuguese cheese are of a breed native to Beira, a north-central province. Aged for four to eight weeks, it develops the kind of tangy, fruity qualities we'd expect to taste in firmer cheeses like pecorino romano.



DESSERT FOR DINNER

84 Over the past few years a number of **DESSERT-ONLY RESTAURANTS** have sprung up to fulfill our Willy Wonka-esque fantasies. Seven years ago, Barcelona's Espai Sucre was the first to garner worldwide attention, but others, such as Alain Ducasse's Tamaris in Beirut, followed suit. Some even offer multicourse tasting menus—such as the one at New York's ChikaLicious, which includes dishes like yogurt panna cotta with pineapple sorbet and cilantro gelée (above)—and dessert wine pairings. Growing up has never tasted so good. ★

RECIPE

Yogurt Panna Cotta with Pineapple Sorbet and Cilantro Gelée

SERVES 6-8

This recipe is an adaptation of one for a dish served at the New York dessert restaurant ChikaLicious.

FOR THE SORBET AND PANNA COTTA:

- 1 cup sugar
- 1 ripe pineapple (about 4 lbs.), peeled, cored, and cut into 1" chunks
- 1 cup heavy cream
- 2½ sheets (7½ grams) unflavored sheet gelatin (see page 102), soaked in cold water until flexible
- 1⅔ cups plain whole milk yogurt

FOR THE GELÉE:

- 2 cups lightly packed cilantro leaves
- ¾ tsp. unflavored powdered agar-agar gelatin (see page 102)
- ⅓ cup sugar

1. For the sorbet and panna cotta: Heat ½ cup sugar and ⅓ cup water in a pot over medium heat to make a sugar syrup; let cool. Purée pineapple in a blender until smooth. Transfer purée to a cheesecloth-lined fine sieve over a medium bowl. Let strain, without pressing heavily on solids, so that you are left with clear juice only. (Discard solids.) Combine sugar syrup and juice in an ice cream machine; freeze according to manufacturer's instructions to make sorbet. Store sorbet in the freezer.

2. Heat remaining sugar and cream in a medium pot over medium heat, stirring often, to dissolve, 2-3 minutes. Remove from heat, add gelatin, and stir to dissolve. Stir in yogurt. Strain through a fine sieve into a medium bowl; let cool. Cover and refrigerate panna cotta until set, about 8 hours.

3. For the gelée: Bring a large pot of water to a boil. Add cilantro; cook for 10 seconds; drain. Purée strained cilantro in a blender with ½ cup water. Strain through a fine sieve; reserve liquid; discard solids. Bring ½ cup water to a boil in a medium saucepan over medium-high heat. Add agar-agar and sugar; return just to a boil; stir to dissolve. Remove from heat; add cilantro juice; strain through a fine sieve. Discard solids. Pour mixture into an 8" x 8" dish, cover with plastic wrap, and refrigerate until set, about 1 hour. Cut gelée into ¼" cubes.

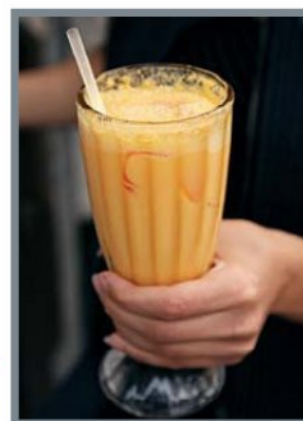
4. Put 2 rounded spoonfuls panna cotta into a wide shallow bowl; top with 2 small scoops sorbet. Garnish with gelée. Repeat. Serve immediately.

100

85 British Pride

WE LOVE THE culinary playground that is modern-day London, but amid all the trends and tumult who's going to preserve the traditional tastes of Olde England? That's where Ian and Safia Thomas step in. Their quaint East End shop, **A. GOLD**, which opened in 2000, is chock-full

of such nostalgic treasures as clootie dumplings (a Scottish pudding), Eccles cakes (a pastry peppered with currants), sloe gin, and laverbread (a traditional Welsh delicacy made from seaweed). Also available are fine British foodstuffs like fresh Cornish crabs, heritage meats, and country cheeses. The Thomases, who comb the country looking for small-batch producers who use quality ingredients, believe that British food should be fresh and delicious. We couldn't agree more. —Judy Joo Allen ★



86 A DRINK TO DIE FOR

Though its name means to die dreaming, **MORIR SOÑANDO** hasn't scared folks away from Reben Luncheonette, in Brooklyn, New York, where they've been serving the Dominican beverage—fresh-squeezed orange juice, milk, sugar, and a dash of vanilla syrup, shaken with ice—for 45 years. A sign behind the counter proclaims, "You taste it, if you don't like it, don't pay." Assistant manager Aristedes Anthony Garcia says nobody's ever asked for money back. —Indrani Sen ★



87 SUPER SNACK MIX

Americans can be forgiven for thinking they've got the market in snacks and nibbles cornered, but we'll ditch the Chex Mix any day for **NAMKEEN**, a salty Indian mixture of nuts and crisp fried goodies like chickpea flour noodles and dal. Proceed with caution, though: packaged in a wide range of blends, namkeen is dangerously habit forming. ★

Most Precious Pearls

Though **WHITE MULBERRIES** are scrumptious when fresh, they undergo a magical transformation when sun-dried. Moist and chewy and with a clean, honeylike sweetness that reminds us of summer, they are an excellent foil for salty nuts. —Litty Mathew ★

88

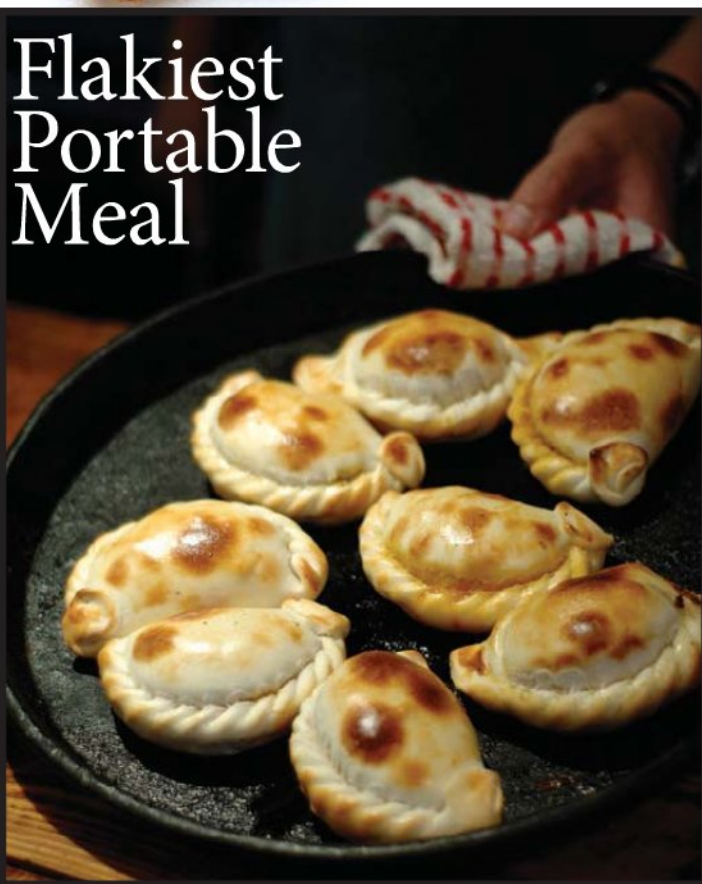


89

Empanadas are perhaps the world's ultimate pocket food, and in Buenos Aires varieties of unparalleled quality can be found on almost every street corner. But the best of the best lies 45 minutes south of the Argentine capital, in the town of Adrogué. **LAS EMPANADAS DE LA ABUELA** (the name means Grandma's empanadas, and it captures the homespun spirit of the place) serves finely crafted savory turnovers with fillings like beef and roquefort-celery. Each one is encased in a delicate crust and either baked to flaky perfection or fried to an appealing crispness.

—Rich Lang ★

Flakiest Portable Meal



Best Food Memoir

90

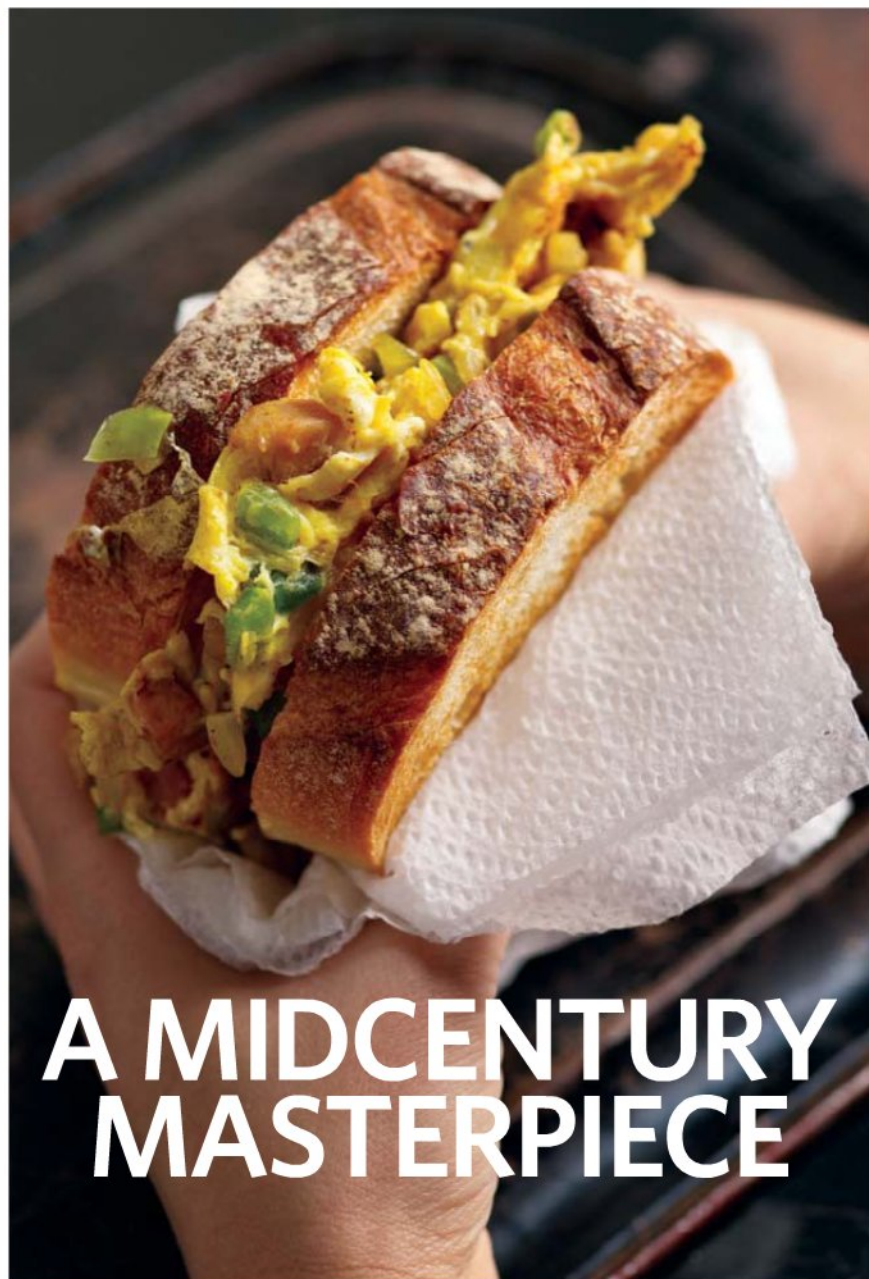
Few writers explore food with the unshackled passion of journalist and memoirist Jim Harrison, author of one of our all-time favorite food books, **THE RAW AND THE COOKED: ADVENTURES OF A ROVING GOURMAND** (Grove Press, 2001). Harrison, who embraces both the gritty origins of foods and the finer points of their enjoyment, writes about everything from being fed head cheese when he was a baby to eating an exquisite Bresse chicken in Lyon. *The Raw and the Cooked* is at once sweet and salty, tender and bombastic—and one of the finest chronicles we've ever read of how eating and drinking can shape a person's life.

91 SNACKS WE DREAM ABOUT

Maybe it's the creative freedom afforded by the cover of darkness, but we think some foods are the best when eaten late at night, after everyone else has gone to sleep. With their direct flavors and soothing textures, **MIDNIGHT SNACKS** satisfy our innermost cravings. They feed our nocturnal hungers and send us off to dreamland sated and content. Here are eight of our favorites.

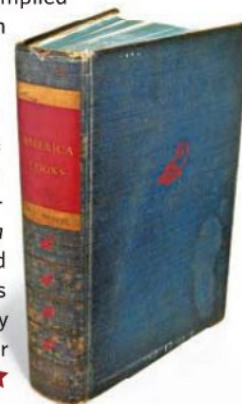
- 1 An egg fried in olive oil and sprinkled with coarse salt
- 2 Oatmeal with melted butter and honey
- 3 A hunk of crusty white bread crowned with thinly sliced parmigiano
- 4 Nutella on a warmed flour tortilla
- 5 Melted american cheese mixed with a spoonful of spicy Ro-tel tomatoes
- 6 Warm cinnamon toast
- 7 A quartered gala apple sautéed in butter
- 8 A serious slice of Entenmann's chocolate cake and an ice-cold glass of whole milk





A MIDCENTURY MASTERPIECE

92 Until we laid our hands on a mildewed copy of **AMERICA COOKS: PRACTICAL RECIPES FROM 48 STATES** (W. W. Norton and Co., 1940), a fascinating compendium of regional cuisine in the United States before World War II, we'd never heard of fried coot, sunshine salad, or simmon beer. But this volume—compiled by the prolific but now largely forgotten family writing team of Cora, Rose, and Bob Brown (they'd already written a dozen food books when this tome was published)—opened our eyes to a bygone era in American cooking. From Boston bean sandwiches (a Massachusetts favorite) to prune butter (from Idaho), *America Cooks* traverses all 48 states (Hawaii and Alaska had not yet joined the Union) and is a lovingly constructed artifact of culinary folklore that reminds us why people bother to write down recipes in the first place. ★



METHOD

Denver Sandwich

According to *America Cooks*, “early cowboys called the great-granddaddy of the Denver Sandwich ‘Ham Toast’”. It is also called a “Western Sandwich...in such eastern spots as New York, where it’s badly imitated...with boiled ham, and garnished with lettuce and one olive; usually the pimiento is left out, and sometimes the onion”. This version is the real thing, though. Heat 2 tbsp. butter in a large nonstick skillet (preferably a cast-iron one) over medium-high heat. Add 1/4 lb. diced smoked ham and cook, stirring frequently, until just golden brown, about 4 minutes. Add 1 small coarsely chopped yellow onion and 1/2 small cored, seeded, and coarsely chopped green bell pepper and cook, stirring frequently, until wilted, 3–4 minutes. Pour in 4 lightly beaten eggs, season with salt and freshly ground black pepper to taste, and stir gently. Cook until eggs are light golden brown, then use a spatula to gently cut eggs in half down the middle. Carefully flip over each half and cook until light golden brown on the second side. Sandwich each omelette between thick slices of generously buttered toast (slice your own from a pullman loaf, if you can). Makes 2 hearty sandwiches.

93 BEST COOKIE FOR THE LONG HAUL

When avid kayaker Terri Horn needed something substantial (and tasty) to maintain her energy on the water, she created **KAYAK COOKIES SALTY OATS**. These fat, addictive cookies are loaded with raisins and topped with a tantalizing sprinkle of coarse salt (there’s a wonderful bitter-sweet chocolate version, too). Their shelf life is listed on the package as ten days; good luck making them last that long.

—Victoria Abbott Riccardi ★



100

Mumbai's Smash Hit



94 In the steamy, restless megacity of Mumbai (formerly Bombay), pav bhaji wallahs are princes among street-food vendors. Their stock in trade, **PAV BHAJI** (pronounced POW bah-jee), is the city's preeminent street eat—and for good reason. A mashed curry of potatoes, tomatoes, eggplant, cauliflower, and spices served with a butter-fried roll and topped with chopped onions and yet more butter, the dish satisfies like no other we know. The mere sight of the pav bhaji wallah deftly wielding his mashing tool over his *tawa* (a wide circular griddle) elicits in us a Pavlovian response. ★

RECIPE

Pav Bhaji

(Spicy Mashed Vegetable Curry with Rolls)

SERVES 6

This unique curry is served with small, soft bread rolls called pav (from the Portuguese word for bread, *pão*) that resemble parker house rolls. This recipe for a home-style version of the dish is from Leena Kenia, a housewife in Gujarat, India. For a source for hard-to-find Indian ingredients, see *THE PANTRY*, page 102.

- 4 medium waxy-style potatoes (such as red bliss; about 1½ lbs.), peeled and cut into chunks
- 3 japanese eggplants, stemmed and cut into chunks
- ½ head cauliflower (about ¾ lb.), cut into large florets
- Salt
- 1 tbsp. plus 2 tsp. pav bhaji or garam masala
- 2 tsp. sugar
- 1 tsp. ground turmeric
- Pinch of ground asafetida
- 16 cloves garlic
- 3 green thai chiles, stemmed
- 1 2" piece ginger, peeled and thinly sliced crosswise
- ¼ cup vegetable oil
- 1 tbsp. cumin seeds
- 4 small red onions, roughly chopped
- 1 cup frozen peas, thawed
- 5 ripe plum tomatoes, cored and coarsely chopped
- 10 tbsp. butter, cut into thin pats
- 6 pav or parker house rolls, split but left hinged
- ⅓ cup coarsely chopped cilantro
- 2 limes, cut into wedges

1. Put potatoes, eggplant, and cauliflower into a steamer set over a pot of boiling water. Cover and steam until tender, 20–25 minutes. Transfer vegetables to a bowl, mash with a potato masher until roughly mashed, and season to taste with salt; set aside.

2. Put 1 tbsp. pav bhaji masala, sugar, turmeric, asafetida, garlic, chiles, ginger, and ⅓ cup water into a blender and purée until smooth; set masala purée aside.

3. Heat oil in a large skillet over high heat. Add cumin seeds and cook, stirring frequently, until fragrant, 5–7 seconds. Quickly add three-fourths of the onions and cook, stirring constantly, until onions are light brown, about 5 minutes. Add masala purée and cook, stirring and scraping, until most of the liquid has evaporated, about 1½ minutes. Add peas, tomatoes, and ¾ cup water and cook, stirring occasionally, until tomatoes are soft and the liquid is reduced by half, 5–6 minutes. Remove from heat, mash with a potato masher until coarsely puréed, and add reserved mashed vegetables. Return to heat and cook until flavors meld, 5 minutes. Stir in remaining pav bhaji masala; season with salt to taste. Keep warm.

4. Heat 4 tbsp. butter in another skillet over medium-high heat. Working in batches, fry the pav, cut side down, until toasted, about 1 minute. Flip and fry tops for 30 seconds more. Divide mashed vegetables between 6 plates, garnish with remaining onions and cilantro, and top each with a pat of the remaining butter. Serve with the pav and lime wedges (to squeeze on top for extra zing).

WICKED-GOOD PIZZA

95 In the clamming town of Ipswich, Massachusetts, the **RIVERVIEW** pizza parlor, housed in an old mill dining hall, has been serving up pies since 1927. Tarnished mirrors hang on pine walls above vinyl booths, and the waitresses are no-nonsense Yankees. The quirky pizzas they serve—there's nothing else on the menu—are out of this world, with a crisp, pastry-like crust. The owner, Robert Suslak, bought the recipe from the original owner, and don't bother asking him to reveal what's in it. The cheese is a white cheddar blend; if you order your pizza "the old way", they'll put the sauce—tangy and flavorful, and also a secret—on top. No one has ever messed with the formula. "People have promised to shoot me if I change anything," says Suslak. ★



We'll Take Our Root Vegetables Bottled

96

In a refreshing twist on a time-honored Japanese ingredient, the venerable rice vinegar brewery Ito Jozo has put out two **PURPLE-SWEET-POTATO VINEGARS**. Made from Okinawa sweet potatoes and sold under the name Benimosu, they're gently tart and earthy. The regular version (near left) makes a divine dipping sauce for braised meats, while the honey-sweetened variety (far left) is excellent in vinaigrettes. ★



97

ANOTHER REASON TO SPEND A YEAR IN PROVENCE

When we're in Nice we head straight to **GLACIER FENOCCHIO** for some of Provence's most delicious ice cream. Owner Francis Fenocchio's father opened the store in 1966, and his birthplace inspired the unique varieties offered there, like calisson (named for Aix-en-Provence's signature candy), jasmin (in honor of Grasse, the perfume capital of the region), and comté de nice, which is studded with local pine nuts and candied mandarin. We also can't resist the lemon verbena and the tourte de blettes, Fenocchio's tasty riff on the traditional Niçois sweet chard pie. —Laurence Hauben ★

98 Best Place to Buy Your Meat and Eat It, Too

We think that kicking back with a glass of sparkling wine while an expert butcher custom-cuts a porterhouse for you to take home is a pretty great idea—and that's only one reason to love **THE BUTCHER SHOP**, chef-restaurateur Barbara Lynch's fabulous meat shop-cum-wine bar in Boston's South End. Lynch literally surrounds her guests with a bounty of food. Her wine bar serves outstanding bistro dishes like steak tartare (left) and country-style pâtés as well as pastas and meaty fare like the juicy bratwurst hot dog. A selection of prime meats is available in back, and the shop is stocked with breads, cheeses, and bottles of seasonal specialties such as the Butcher Shop's own, excellent preserved fruits and vegetables. ★



JUICIEST TV DRAMA

99

Start with a plucky Jane Austen-esque heroine, send her into the world with a mother's dying wish that she become the highest-ranking kitchen lady of Korea's 16th-century imperial courts, and you've got the makings of **DAE JANG GEUM**, a 54-episode series that began airing on Korean television in 2003. We're hopelessly hooked on its extravagantly detailed recreations of palace cooking (and, okay, we'll admit it, all the backstabbing and romantic intrigue). Block out a weekend, because once you start following the culinary triumphs and tribulations of this lady-in-training, you won't be able to turn away.

100

100

They're often called scraps, but we are lifelong devotees of crunchy, chewy, charred, sweet, smoky **END PIECES**. Consider the heel of a rustic loaf of bread: it has an ideal ratio of crisp crust to soft crumb and is the perfect utensil for sop- ping up the juices of a roast. And nothing com- pares to the concen- trated flavor in the butt of a slow-cooked brisket. But our reverence for ends doesn't stop at cooked foods. The flavor of parmigiano-reggiano rind, intensified by expo- sure to air, is so potent that a small square can permeate an entire pot of Tuscan bean soup with its essence. We end lovers are thrifty by nature; we eat what oth- ers leave behind. Only at the very ends, though, do we find the truest expression of a food.

—Sarah Breckenridge

THE ENDS



100% authentic...

100% desirable...

100% committed to
sustainability, from crop to cup...

There is a place . . . a lush, dramatic landscape at the north of the Andes . . .

whose perfect climate of sun, rain, soil, and altitude, produces a coffee

loved, savored, and sought for generations. There is a man who

hails from that place. A cafetero, and something more.

A symbol of exacting standards, and hard work.

Of love and respect for the land through

sustainable farming practices. A man

named Juan Valdez. He represents a reinvig-

orated 100% Colombian Coffee brand.

Recommitted to our roasters and

customers worldwide. Reconnecting

with coffee drinkers across the globe.

Experience 100% spirit and 100%

goodness, from 100% Colombian Coffee.



The Juan . . . and only.



After an exhaustive search that took over two years and included thousands of "cafetero" candidates from across Colombia, a new Juan Valdez was selected by the National Federation of Coffee Growers of Colombia.

He is Carlos Casteñeda, a cafetero all his life. He represents

Colombia's more than 560,000 cafeteros, and embodies their spirit of hard work, careful handpicking, stewardship of the land, and care for the environment.

The new face of Juan is the ambassador of the 100% Colombian Coffee brand, for a new generation of coffee drinkers. Welcome Juan!



The Road to Perfection

Specialty Coffee's history includes a commitment to quality, ecology, and social responsibility.

BY LAURA EVERAGE

On occasion, you would like to read more about the coffee farmer highlighted on the bag of coffee you've just purchased. In addition, your personal values dictate whether you will buy an organic, Fair Trade, or sustainably grown coffee for your midmorning break.

There is no doubt that we have heightened our awareness of the diversity of coffee-growing regions around the world. We have an increasing appetite for learning about the foods and beverages we consume, from cheese, wine, and heirloom veg-

etables to olive oil, chocolate, and tea. That appetite also motivates our search for new flavor profiles in our daily brew and an interest in the countries and people who grow the coffees.

The great-tasting coffee we have readily available now is

very different from the choices of just 25 years ago, when blended, canned, and freeze-dried coffees dominated the U.S. markets. The convenience-in-a-can mentality surfaced at the turn of the 20th century with the advance of industrialization and the successful branding of many canned coffees by large commercial coffee companies.

The Journey Begins

"My grandfather used to say, 'There are two kinds of coffee: the good kind and the bad kind. And we make the good kind,'" says Donald Schoenholt, who for more than 40 years has been a driving force behind New York City-based Gillies Coffee Company, purveyors of specialty coffee and considered "America's oldest coffee merchant".

While that may seem like a simple choice—good coffee over bad—consumers responded

to brand marketing campaigns and the convenience of coffee in cans from the local supermarket without regard for quality.

A handful of young coffee entrepreneurs, Schoenholt included, investigated the methods behind the producing of coffee in an attempt to recapture some of the quality—and customers—that had been lost to canned coffees. These dedicated coffee dealers served a niche of determined customers who were seeking a truly good cup of coffee. In the 1970s, Erna Knutsen, who was one of those young entrepreneurs, used the phrase "specialty coffee" to describe the coffee she sold. The term became a mantra that would define a new era in coffee.

To help solidify this renewed interest further, the specialty coffee entrepreneurs formed an organization that would represent their ideals. In 1982, a group of six, including Schoenholt and Knutsen, created the Specialty Coffee Association of America (SCAA), an industry group that continues to focus on coffee quality standards and certified professional skills.

"The efforts the industry has



Coffee workers in Guatemala lay beans out in a circular fashion to dry in the sun.

TOP: COURTESY COFFEE LAB INTERNATIONAL; BOTTOM LEFT: STAPLETON COLLECTION/CORBIS; BOTTOM RIGHT: MARY EVANS PICTURE LIBRARY/ALAMY

600

Coffee is discovered. Kaldi, an Ethiopian goatherd, is puzzled by his hyperactive goats; they are eating leaves and berries from a strange tree.

1475

Kiva Han, the world's first coffeehouse, is opened in Constantinople.



1538

Ottoman Turks parboil coffee beans (to render them infertile and to maintain a monopoly) and export them from Mocha; hence coffee's nickname "mocha".

1600



Pressured by advisers to condemn infidel coffee (imported through Venice), **Pope Clement VIII** instead blesses it.

1616

Dutch pirates spirit away coffee trees to a greenhouse in Holland. Around the same time, **Baba Budan** smuggles fertile seeds to Mysore in India.

made toward creating standards,” says Ted Lingle, who served as the SCAA’s executive director from 1991 to 2006 and is currently executive director of the Coffee Quality Institute, “has made the reach of specialty coffee more convenient and has created a consumer who has a marked preference for high-quality coffee.”

Making the Journey

Thirty years ago, a homogenized coffee blend promoted a specific brand. Today, much more variety is available to consumers, and coffee drinkers have the opportunity to experiment with a range of different taste profiles.

“These are some of the best times ever for drinkers of coffee,” says David Griswold, past president of the SCAA and founder of Sustainable Harvest Coffee Company, an importer of sustainably grown coffees. Indeed, the dance of the subtle



Young coffee plants await planting in Santa Clara Estate, Nicaragua, above left. Right, 70-year-old Adrian Lopez Santos of La Trinidad Cooperative in Mexico rinses ripe coffee berries.

citrus flavors on your tongue and the fruited accents that engage your senses will tempt you to continue your search for yet another great-tasting coffee.

“What the specialty coffee

industry has done is bring the recognition of single-origin coffees—their aroma and taste—to the consumer,” says Linda Smithers, past SCAA president and head of North American Marketing for Daterra Coffee, based in Minas Gerais, Brazil.

“In fact, we’ve brought our coffee-consuming habits much closer to our wine-consuming ones. Now, many specialty coffee drinkers are noting a particular taste profile, aroma, or mouth-feel of the coffee they drink.”

When you open a California chardonnay, you are met with the apple and pear scents that are characteristic of that wine. Similarly, when you open a bag of Panama La Esmeralda’s Geisha, you encounter the heavenly aromas of lilac, ginger, black-

berry, and ripe mango, and you immediately make a connection with the coffee. In both cases, your sense of smell lets you know whether the beverage is one you want to love...or not.

Le Nez du Café (The Nose of Coffee), which was introduced in 1999, is a program modeled on a similar, successful product in the wine industry. By experimenting with the aromas in Le Nez du Café, users build a scent “vocabulary” for coffee. With its help, they recognize such words as *butter*, *caramel*, and *vanilla*, which provide a reference to the coffee that is in their cup.

The journey to the cup is, however, a long one. Each coffee species has its own, distinguishing characteristics, defined by environment and processing. The cultivation of the coffee

HOW TO ENJOY THE ORIGIN EXPERIENCE AT HOME



Create a themed meal, and choose coffees from one part of the world to highlight the foods you serve.

Dessert night? After an evening at a restaurant with friends, invite them back to your home for coffee and dessert. Have on hand six two-cup French presses, and brew coffees of the same origin. Have guests pair up and choose the coffee they will enjoy with their dessert. Hand out small descriptor cards of the coffee’s characteristics (something your local specialty store can provide for you).

Le Nez du Café night? Utilize this program as a fun educational tool offering a way for you and your guests to understand the nuances and aromas of coffee better.

CLOCKWISE FROM TOP LEFT: COURTESY MERCOR COFFEE GROUP; SUSAN COTE/GREEN MOUNTAIN COFFEE ROASTERS; CHRIS HONDROS/GETTY IMAGES; POPPERFOTO/ALAMY; COURTESY OF BODUM

1650

A Lebanese named Jacobs opens the **first European coffee-house**, at Oxford University in England.

1658

The Dutch plant and cultivate coffee in Ceylon, later in Java and Sumatra, ultimately giving coffee the nickname “java.”

1710

Instead of boiling it, the French pour hot water through grounds in a cloth bag for the **first infusion brewing**.

1773

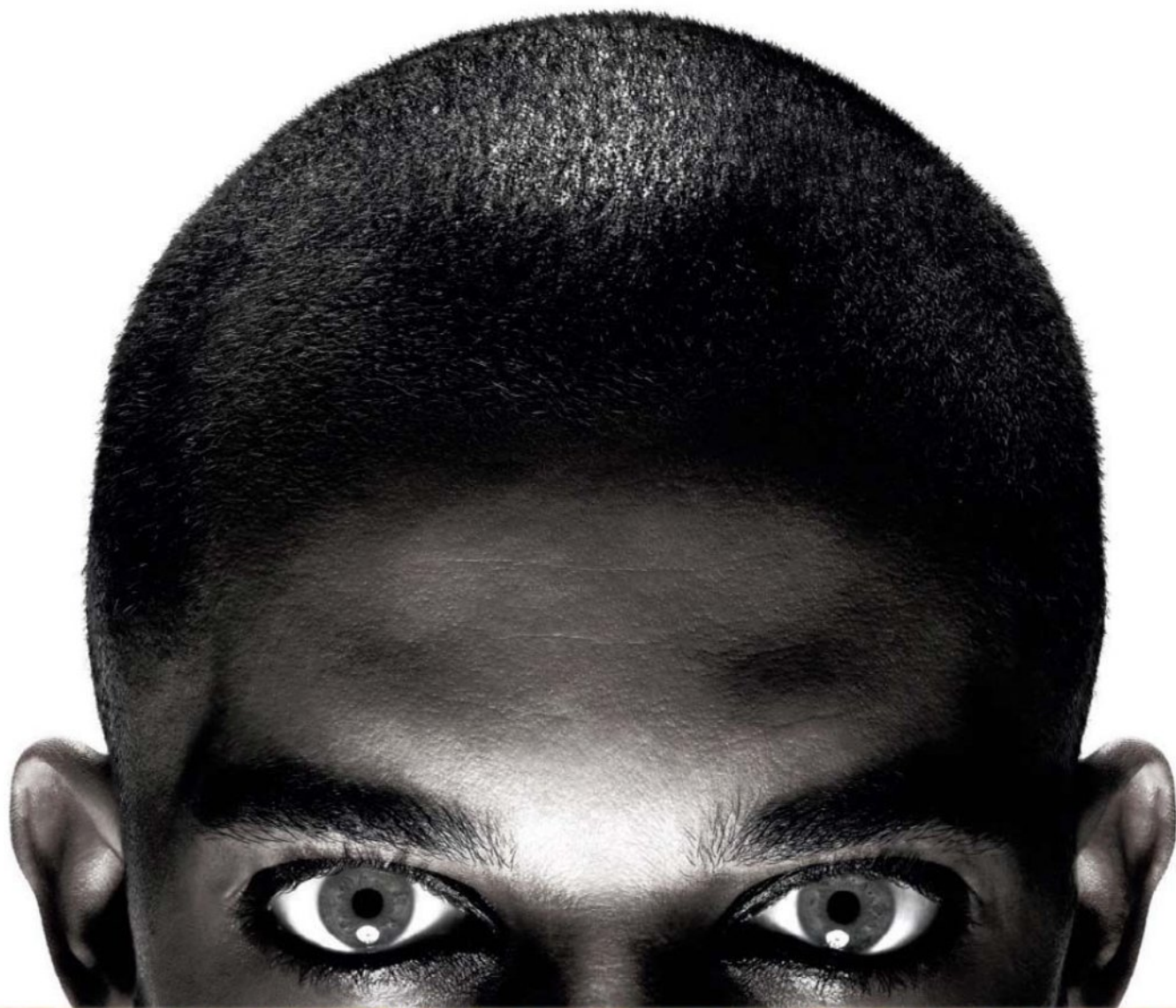


During the Boston Tea Party, rebellious American colonists throw British tea overboard; coffee drinking becomes a patriotic act.

1850

James Folger arrives in San Francisco during the **Gold Rush** and makes his fortune from coffee.

To make the perfect espresso you have to expand your mind further than it's ever been before. Same goes for the beans. Looking to extract more flavor from a coffee bean, the designers at Breville engineered a unique Triple-Prime™ pump. With three quick bursts of moisture just before extraction, the grounds enlarge to their maximum size, creating added pressure. The result? More golden, velvety crema on your espresso. Which means a richer, smoother flavor in every single cup. Coffee beans, it's time to broaden your horizons.



plant requires a certain balance of temperature, water, and soil nutrients (*terroir*). And, once picked, the coffee cherry must be processed within 12 hours, for the preventing of fermentation and spoilage, after which it is graded, named, and shipped to its destination. There the roaster will eventually transform the green coffee bean's internal makeup into the flavors and aromas we desire.

Brew coffee properly! Brewing is one of the most essential, and often overlooked, steps in the journey from bean to cup. The SCAA and its members have been diligent in determining the best environment for coffee brewing, whether it is by the drip method, the French press, or even the pour-over; it provides standards for food service operators as well as guidelines for consumers. When you

understand a few basic points, such as the water-to-coffee ratio, water quality, and brewing method, your efforts will be worthwhile.

"What the specialty coffee industry has done is define what is a quality cup of coffee," says Lingle. "Now it is up to the consumer to search out what is the perfect cup for them and then to prepare it properly, ensuring satisfaction."

Lingle's words make sense. After all, you have a sweet spot for soft-rind cheeses from France, enjoy the fresh taste of a dolcetto with a light pasta dish, and settle for nothing less than a 75 percent dark cocoa powder for creating your famous chocolate cherry torte, so why settle for a nondescript cup of coffee that dulls your senses rather than excites them?

Whether you are at home, on

ENSURING THE PERFECT CUP

When coffee is brewed, six factors affect the outcome. Here are a few tips to help you capture the true essence of the coffee bean.

You must ensure that the water you use is of the best quality. The SCAA recommends that you use a simple water filtering device (like Brita) or bottled water to produce the best results and that you avoid distilled water and water that has undergone reverse osmosis-filtered water.

Use two teaspoons of beans to six to eight ounces of water, regardless of the brewing method.

When preparing coffee for brewing, grind the beans to a uniform size just prior to brewing. Match the grind to the brewing method.

The temperature of the brewing water has the greatest influence on the taste of the final brewed coffee. Look for a high-quality drip machine that soaks the bed of coffee uniformly, assuring maximum flavor.

For more-detailed brewing information, the SCAA offers "The Basics of Brewing Coffee".

the go, or dining at a restaurant, remember what Schoenholt's grandfather taught: there is good coffee, and there is bad coffee.

For more information on educational tools and manuals, visit the SCAA Resource Center at www.scaa.org.

Specialty Coffee —it's a cup above gourmet.



Don Francisco's Specialty Coffees are the highest quality beans, grown in ideal coffee-growing climates, and roasted to their greatest flavor potential.



Don Francisco's Family is a founding member of the Specialty Coffee Association of America.

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A splash of Torani Almond Syrup

Merry Berry Soda

1 cup sparkling water or club soda
A splash of Torani Raspberry Syrup



Crema of the Crop

Espresso's emulsified oils are as refined as a good wine's tannins.

BY SHERRI JONES

What is a *barista*? The word comes from Italy (where it means bartender), but here in the United States the term barista first appeared in the Italian cafés of North Beach in San Francisco during the turbulent but defining mid-1970s.

There the Old World-influenced coffeehouse made a transition into something uniquely Ameri-



A barista at Homer's Coffee House in Overland Park, Kansas, takes an order, above left. Right, a latte-art pour shows off the skills of today's baristas.



can, a Bohemian fusion where writers, poets, lawyers, and laureates read James Joyce aloud on writers' night and live jazz blended with the sounds of beans being ground and milk being steamed. The genius behind this social phenomenon? The barista.

Go into a café, restaurant, or bakery, and order an espresso. You are served something fresh, prepared immediately, and served only to you. Espresso is special. Espresso is intense. Espresso is the pure expression of the soul of coffee.

Technically, espresso is finely ground coffee (approximately

BOTTOM: FLAB/ALAMY; TOP LEFT: COURTESY HOMER'S COFFEE HOUSE; TOP RIGHT: COURTESY OF BATDORF & BRONSON; OPPOSITE: COURTESY MAX CREMA'S ESPRESSO AND COFFEE BAR

1878

Caleb Chase and James Sanborn form **Chase & Sanborn**.

1892

Joel Cheek invents his **Maxwell House Coffee** blend in Nashville, Tennessee.

1901



The Italian Luigi Bezzera invents the **first commercial espresso machine**.

1906

In Bremen, Germany, Ludwig Roselius patents Kaffee HAG, the **first decaffeinated coffee**. In France, it is called Sanka (from *sans caffeine*).

1908

A German housewife, Melitta Bentz, makes a **coffee filter** using her son's blotting paper.

seven grams) firmly packed into a small filter and inserted into an espresso machine. It is brewed inside the little filter at a high temperature and under high pressure for a very short time (approximately 23 seconds). The beverage that is produced is espresso. It should reach the cup with the consistency of warm honey—a one-ounce shot of pure coffee essence. During the espresso brewing process, emulsified oils condense and create “crema”, the golden-amber or reddish foam that floats on top of the espresso. Crema is like liquid velvet as it clings to a demitasse spoon. It is the face of espresso and the sweetest, most joyful part. Delicious crema is the first sign of a quality espresso. The Italians have presented many fine gifts to the world, but few are as wonderful as espresso. *Mille grazie.*

People come together over espresso. Espresso is an aromatic

magnet that binds them with the promise of delighting the senses and invigorating the mind. Espresso brewing is science and art. The barista is a chef of coffee and a performance artist. Like a sushi chef, a barista entertains while producing a professional result with swift and practiced movements.

You are the judge of your local barista. An excellent espresso should have soul-satisfying body, a smooth texture, a rich sweetness, and a pleasant taste on the palate




**{ ESPRESSO IS AN AROMATIC MAGNET
THAT PULLS PEOPLE TOGETHER WITH THE
PROMISE OF DELIGHTING THE SENSES AND
INVIGORATING THE MIND. }**

that lingers for at least an hour. Never bitter, never insipid, never acid! Espresso, prepared well, will offer complexity in the cup and a

balance between flavors and body. Does it sound as if we were tasting wine? Tasting an amazing espresso is much like tasting wine. You

have to practice in order to teach your palate. As with wine, that is a seriously fun task. With practice you will notice spice, nuts, cedar, caramel, chocolate, citrus, and many other flavors. You will also find uncomfortable and unpleasant flavors that you should avoid. Soon you will be able to choose your coffee like a true aficionado.



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Portland, Oregon

How Do You Brew?

A good cuppa joe doesn't just happen; it's executed with precision.

BY SPENCER TURER

Five elements are key to specialty coffee's quality. They make the difference between mediocre coffee and the consistent creating of the specialty coffee experience. The perfect cup of coffee means one thing to some people, another to others: a person may like a strong French-press-steeped coffee, while another may prefer the smooth, rich brew from a vacuum pot.

A third enjoys the traditional simple elegance of a manual drip brew. Following these five guidelines will ensure the highest quality of coffee, regardless of your desired brewing method

or beverage type.

WATER Constituting 98 to 99 percent of the finished brew, the water must be neutral in flavor, at the proper temperature, and

in the right volume. The optimal water for coffee brewing is free of any unpleasant flavors or aromas. The Specialty Coffee Association of America recommends that the water have a purity of 50 to 100 ppm total dissolved solids, no iron, and no taste, odor, and particulates, with a pH of 6.5 to 7.5. Temperature plays a strong role in the creating of specialty coffee. Heat the water to 197 to 204 degrees Fahrenheit (92 to 96 degrees Centigrade), and extract all the appealing flavors and aromatics of the coffee. Cool water will not allow enough flavor and aromatics to be extracted, while water too hot will burn the grounds and produce a flat, bitter brew. Volume is critical in controlling the coffee-to-water ratio; for drip brewers the ratio is 64 ounces of water to between 3.25 and 4.25 ounces of freshly ground fine-grind coffee, as directed for

Gold Cup Standard (see below*) brewed coffee. This ratio, water temperature, and purity will allow the extraction of 18 to 22 percent of the soluble material from the coffee, yielding a brewed coffee concentration of total dissolved solids (flavoring materials) at 1,150 TDS to 1,350 TDS.

GRIND Grinding coffee reduces the particle size, which increases the surface area, and thus plays a primary part in the developing of flavor and aromatics in the brew. The level of grind must match the brewing method and be calibrated to the length of the brewing cycle. Short brewing times, as with mocha pots, require extra-fine-grind coffee for immediate and instant extraction, while longer brewing times, as with a French press, require coarser-ground coffee because of the longer steeping extraction. Burr grinders produce a more uniform particle size than spinning-blade-type grinders and thus a richer, more aromatic cup of coffee.

CLEANLINESS The simplest way to improve coffee quality is



Correct temperature is an important element in coffee making.

TOP: COURTESY BEYOND THE BEAN LTD.; BOTTOM: REUTERS/CORBIS

1911

The **National Coffee Roasters Association** is founded; it later becomes the **National Coffee Association**.

1938

Nestlé introduces **Nescafé**, an improved instant coffee, just before World War II. Maxwell House follows with its instant brand.

1958

Bodum introduces the **Santos vacuum coffeemaker**.

1960

The **Colombian Coffee Federation** debuts **Juan Valdez**, the humble coffee grower, along with his mule.



1965

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Fidalgo Bay Coffee espresso from Burlington, Washington, above. Facing page, Specialty coffee grounds for the sampling.

to clean the brewing equipment. Natural coffee oils and fine coffee particles coat the equipment and cause burnt, bitter, and sour tastes that transfer from dirty equipment into the next brew. You wouldn't cook food in a dirty pot; don't make

coffee in a dirty brewer! Urnex-brand cleaners are food safe and recommended as part of a daily cleaning regimen for coffee brewers, grinders, and carafes.

SERVICE Brewed coffee is highly perishable; coffee special-

ists recommend that you hold coffee after brewing for only 30 minutes in a glass carafe or 60 minutes in a thermal carafe. After that time, the aromatics dissipate and the solubles continue to cook in the liquid, creating a flat, heavy, sour, and bitter brew.

FRESHNESS Roasted coffee is also highly perishable and must be treated with care and stored correctly. Whole-bean coffee may stay at optimal freshness for three weeks, while ground coffee will stay at optimal freshness for less than an hour, as the greater surface area of ground coffee increases the rate at which it goes stale. To maintain quality, store coffee in a cool, dry place away from light, heat, moisture, and strong odors. Grind it in a

{ **THE GOLD CUP STANDARD IS AWARDED TO RETAILERS WHOSE SPECIALTY COFFEE IS GROUND AND BREWED ACCORDING TO SCIENTIFIC STANDARDS.** }

burr grinder immediately before brewing to retain flavor and aromatics. Stale coffee will taste flat, papery, and thin.

Brewing Methods

The selection of brewing method is a matter of personal choice based on convenience and the character desired. Adherence to the five guidelines for brewing specialty coffee will ensure consistent quality.

Drip Invented in the late 18th century in France, this is the most common and convenient method of brewing coffee today in the home and in the food service industry. Enabled by the in-

LEFT: COURTESY FIDALGO BAY COFFEE; RIGHT: COURTESY MERCOR COFFEE GROUP; BOTTOM: SEAN POTTER

1966

Dutch immigrant Alfred Peet opens Peet's Coffee in Berkeley, California, at what is considered the beginning of the specialty coffee revolution.

1971

Jerry Baldwin, Zev Siegl, and Gordon Bowker open Starbucks in Seattle.



1987

Howard Schultz buys Starbucks and begins to turn it into a worldwide specialty coffee chain.

1988

In the Netherlands, the Max Havelaar seal certifies Fair Trade coffee.

2007

The 25th anniversary of the founding of the Specialty Coffee Association of America is celebrated.

TIME LINE BY MARK PENDERGAST



user to control the water flow and extraction, and electric machines. Drip units use fine-grind coffee and produce an aromatic brew with sweetness and pleasing depth of flavor. Gold Cup Standard coffee evaluation uses the drip brewing method.

***Gold Cup Standard** Established in the 1950s, the Gold Cup Award recognizes

vention of the paper coffee filter in Germany by Melitta in 1908, drip units allow gravity to pull the hot water through a bed of ground coffee. Variations on the drip method include the manual pour-over unit, allowing the

excellence in brewed coffee. It is bestowed annually on retailers and restaurants whose specialty coffee is properly ground and brewed according to scientific standards of quality, as administered by the Specialty Coffee

Association of America.

Mocha Pot Entailing a juxtaposition of percolated coffee and espresso, this stovetop unit is popular for its convenience and speed. Extra-fine-grind coffee is used, and a heavy, rich, intense brew is produced.

Vacuum Brewer Invented in 1840, it is the most complex and elaborate brewing system. The vacuum brewer consists of two bowls where the water rises as steam and the brewed coffee falls through a filter by means of vacuum force in a visually appealing process. Use fine-grind coffee, and create a smooth and mellow brew.

French Press Patented in 1933 and made popular by Bodum in the 1970s, the French press

is currently experiencing a renaissance in specialty coffee cafés and restaurants for its visual appeal and extraction control. By manipulating the steeping time and employing a plunger filter, each user can customize the brew. Coarse-grind coffee is chosen, for a very rich, intense, and aromatic brewed coffee.

Percolator Developed in France in 1827, the process sprays heated water continuously over coarse-grind coffee, producing a rich, heavy coffee with intensity.

Specialty coffee is a matter of choice, not a beverage of chance. Are you drinking coffee at Gold Cup Standard and paying attention to the five key elements for specialty coffee quality? Are you drinking the coffee of best intentions? ■



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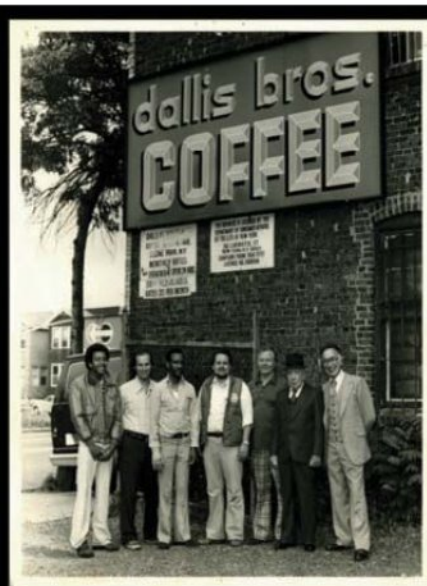
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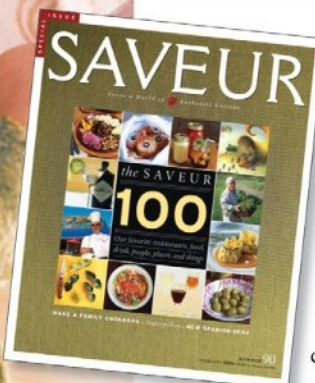


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IN THE SAVEUR KITCHEN

Techniques and Discoveries from Our Favorite Room in the House » Edited by Todd Coleman



Charity Never Fails

FOOD HAS ALWAYS BEEN an avenue for good deeds (just look at the Do-Gooders featured in this issue's *SAVEUR* 100), and in few places is it more closely tied to giving than the Utah Mormon community in which I grew up. I'll never forget the days after my brother John, the fifth of six siblings, was born; I was 12, and we'd just moved to a new house. Every night at

around five o'clock, a different woman from the neighborhood would arrive at our front door bearing a foil-covered casserole, salad, homemade bread, and a dessert. I delighted at the wholesome food that miraculously appeared at our table each evening, and I marveled at our good fortune. I found out only later that our visitors were members of the Relief Society, the women's organization

of the Church of Jesus Christ of Latter-Day Saints, and that such kindhearted gestures, extended to families during busy or challenging times, were routine. When a particular need arises in the community, be it because of a birth, death, sickness, or some other event, the women of the society pass around a calendar at church, and those who are willing and able sign up for rotating meal duty.

KITCHEN

Foremost among the society's good works is the assembling of funeral feasts, which have their own, signature dishes, including funeral potatoes (a cheesy potato casserole made with condensed soup and a cornflake topping) and green Jell-O salad. These foods are easy to prepare in large quantities with everyday ingredients, and they exemplify the resourcefulness in which Mormon women take pride. (An excellent compendium of recipes for such dishes is *The Essential Mormon Cookbook: Green Jell-O, Funeral Potatoes, and Other Secret Combinations* by Julie Badger Jensen [Deseret Book Company, 2004]). Now I too am a member of the Relief Society. Whenever I sign up for meal duty I think of the society's motto—Charity Never Faileth—and I remember how good it felt many years ago to be on the receiving end of that sort of kindness. —*Lucy Hayes*



METHOD

Utah's Famous Green Jell-O Salad

Jell-O has been a potluck and church supper staple for decades. (The people of Utah, incidentally, along with those of some Midwestern states, have traditionally been among the nation's top consumers of the product.) This recipe is an adaptation of one that appears in *The Essential Mormon Cookbook: Green Jell-O, Funeral Potatoes, and Other Secret Combinations*. Put 1/2 cup sugar, one 6-oz. package lime Jell-O, and 1 cup boiling water into a medium bowl and stir until Jello-O is dissolved, 2-3 minutes. Add 2 tbsp. fresh lemon juice and one 8-oz. can crushed pineapple with its juice. Stir well and refrigerate until the mixture has a syrupy consistency, 45-50 minutes. Whip 2 cups heavy cream until stiff peaks form, then gently fold the cream into the Jell-O mixture. Transfer the mixture to a 9" x 13" pan, smooth the top with a spatula, and refrigerate until firm. Serve chilled. Serves 12.

A Steady Hand at the Algonquin



Classic cocktails like the ones mentioned on page 53 somehow taste better when served by a seasoned bartender like Hoy Wong of the Algonquin Hotel in New York City. A mixed drink cost a dollar when Wong started working at the establishment, 27 years ago. "The prices have gone up since then," he said on a busy weeknight as he effortlessly whipped up a vodka martini, "but people stay the same. I have customers who have been coming here a lot longer than I have." Demand for standbys like the manhattan (Wong makes a perfect specimen, like the one pictured at left, taking care to shake it gently before pouring to prevent bubbles in the glass) remains robust at the storied hotel. Wong's uniform is a white shirt, black tie, and blue full-sleeve waistcoat. The bar staff calls him Mr. Hoy, as in "Mr. Hoy, we're out of Absolut Citron." Such requests can prompt some spirited chops-busting from Wong. "Find it yourself, before I knock you in the head!" is an oft heard retort. Born in Hong Kong, Wong came to New York in 1942 by way of San Francisco and was an army MP during World War II; he keeps a copy of his discharge papers behind the bar. That Wong managed to tell a good chunk of his life story while fielding a barrage of drink orders is a measure of the skill with which he practices his trade. "I love my job," he told me while pouring a cosmo for a woman at the bar. Pausing to wipe the counter, he added, "I feel like I found a home here." —*David McAninch*

KITCHEN

TANG'S GREEN BEANS

In his November 2006 First column (page 18), editor-in-chief James Oseland wrote about his friend Tang and her delicious stir-fried green beans—a dish that helped awaken his young palate. We've since heard from many readers who want to make it themselves. Here's the recipe.



METHOD

Stir-Fried Green Beans à la Tang

These crisp-tender green beans may be served with rice as a meal unto themselves or as a side dish. Heat 1½ tbsp. peanut oil in a large nonstick skillet over medium-high heat. Add 3 bruised and roughly chopped cloves garlic, sprinkle with salt to taste, and cook, stirring, until lightly golden, about 30 seconds. Add ¾ lb. trimmed green beans and turn to coat them with the oil, garlic, and salt. Stir in ¼ cup water and ¼ tsp. sugar and cook, stirring occasionally, for 1 minute. Cover the skillet and cook, stirring occasionally, until the green beans are slightly wilted but still crunchy, 2–3 minutes. Uncover the skillet, increase the heat to high, and cook, stirring often, until the liquid has evaporated, about 2 minutes more. Taste for salt and add more if necessary. Serve promptly. Serves 4.



GARLIC TRICK

Before you set out to peel the 16 cloves of garlic you'll need to make pav bhaji (see page 81), try the technique I learned while watching *SAVEUR*'s food editor, Todd Coleman, teach a cooking class. Todd put the separated cloves from a whole head of garlic into a mixing bowl and placed an inverted bowl of the same size on top. Gripping the two bowls at their seam, he vigorously shook them for about 30 seconds. When the mad rattling had stopped, Todd removed the top bowl with a magically flourish. Inside, each clove had slipped from its papery peel and was ready to be chopped. I could do that, I thought. My chance arrived a few days later, when I was making enchiladas for a dinner party. Alas, twin mixing bowls were not to be found in my cupboard. So, I grabbed a small saucepan, threw in the garlic cloves, and slapped on the lid. With my right hand gripping the pan's handle and my left firmly holding down the lid, I started shaking. Less than a minute later, those cloves were as naked as jaybirds. I brandished the evidence before the amazed eyes of the guests sitting on the couch. Did I take a bow? As a matter of fact, I did. —Kate Fox

Latino Links

WE'RE CRAZY for the rust-colored, chile-flavored pork sausages called chorizo, which impart an intense flavor and a spicy kick to some of our favorite dishes, like huevos con chorizo (eggs with chorizo) and caldo gallego (the hearty Spanish meat and vegetable soup on page 38). Varieties of the sausage appear in markets worldwide, but the chorizo most often found in the United States are the Spanish and Mexican kinds. In Spain, "chorizo" generally refers to cured, hard, ready-to-eat sausage that comes in one long link; it's usually available at specialty markets packaged in plastic. Made from coarsely chopped pork and seasoned with garlic and, often, pimentón, Spain's beloved smoked paprika, this type of chorizo has a taste and dryish texture similar to pepperoni's. In addition to ready-to-eat chorizo, Spaniards use semifresh cooking chorizo (a partially cured sausage that must be cooked). By contrast, the Mexican chorizo you'll find at most grocers' in the States is almost always fresh—and, hence, must be cooked. It's also most often available in thick, short links made of ground pork and is seasoned with dried chiles like



guajillo, along with oregano, cumin, and garlic, among other flavorings. When cooked, it renders its chile-stained fat, dramatically coloring—and flavoring—whatever it is cooking with. Different types of chorizo are also found in Portugal and in such Latin American countries as El Salvador and Colombia. Wherever we find it, it's just about our favorite sausage on Earth. —Liz Pearson

Ready-to-eat hard Spanish chorizo, left, is a favorite at tapas bars; fresh Mexican chorizo, right, must be cooked.



KITCHEN



1



2



3



4



5



6

BUTCHER'S SLIPKNOT

Dutch-born butcher Theo Weening taught us this method for tying a roast or any other large cut of meat—like the eye of round for the sauerbraten on page 52—using a slipknot. Tying helps keep the meat in a uniform shape so that it will cook evenly; it also makes carving a snap. —Todd Coleman

1 Place a 2½-foot-long piece of butcher's twine under meat. Drape length of twine closest to you over palm of your upturned right hand; grip twine by closing pinky, ring, and middle fingers, leaving forefinger and thumb extended to form the shape of a gun. Drape other end of twine over forefinger; grip with left hand. **2** Pulling both lengths of twine taut, rotate right hand so that forefinger points at your chest. **3** In a single counterclockwise motion, rotate forefinger slightly downward and then back up so that it's pointing away from you and both lengths of twine have formed a loop around it. **4** Stick thumb of right hand into loop and spread it apart. Thread the end of twine not being gripped in right hand through the loop. **5** Pull knot tight. **6** With right hand, pull twine in toward you so that the knot descends and twine cinches meat tightly. Tie a simple knot on top to secure first knot; trim ends of twine. Continue tying meat at 2" intervals.

The Stuff of (Still) Life

SAVEUR SENDS photographers to every corner of the globe, but some of our handsomest pictures are shot right here in our office, where we take pains to make them reflect the visual context of the article in which they appear. That's where Maxine Kaplan (right) and her prop-supply house come in. Hidden away in a nondescript building in Manhattan's Chelsea district, the Prop Company Kaplan & Associates, whose stock stylists use for sprucing up the photo shoots and movie sets they work on, is a remarkable omnium-gatherum of artifacts, both old and new, from daily life. The place contains thousands of objects, including plates, flatware, tables, books, and kitchen curios of every heft and hue. That wooden bar top on page 53? That's from Kaplan's prop house. So are the bowl, spoon, and rustic table on page 38. For 17 years Kaplan has been collecting such fascinating odds and ends—and for that we're grateful, because her eye for beauty helps bring our pages to life. —T.C.



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PANTRY

THE PANTRY

A Guide to Resources

*In producing the stories for this issue,
we discovered food products and
kitchenware too good to keep to ourselves.
Please feel free to raid our pantry!*

BY LIZ PEARSON

Fare

To purchase seville **oranges** (call for pricing and availability) for making the orange bitters, contact Melissa's/World Variety Produce (800/588-0151; www.melissas.com). To make the spiced mung bean porridge, buy dried green **mung beans** (\$2.49 for a 1-pound bag) and **pandan leaves** (\$4.99 for a 200-gram package) from Kalustyan's (800/352-3451; www.kalustyans.com). Although the **Palomar Observatory** (35899 Canfield Road, Palomar Mountain, California; 760/742-2119), located within the Cleveland National Forest, doesn't serve food to the public, take a memorable drive up Palomar Mountain for a closer look at four of its telescopes, including the Hale telescope, and for a tour of the observatory itself. For details, call or visit www.palomar-observatory.org.

Drink

For the red **wines** listed in our tasting notes, contact Château St. Martin (425/462-1717; www.chstmartin.com) for Château Bales-tard and Girolate, and the Country Vintner (804/784-2886; www.countryvintner.com) for information on the availability of Château Le Grand Verdu in limited locations.

Classic

Despaña (888/779-8617; www.despanabrandfoods.com) sells a wide variety of chorizo, including the semifresh Spanish **chorizo** (\$6.00 for a 1-pound package) you'll need to make the Galician meat and vegetable soup.

The SAVEUR 100

1. The next time you find yourself greeting the California dawn on a Saturday morning, start your day at the **SATURDAY FARMERS' MARKET IN STOCKTON, CALIFORNIA** (located in the parking lot under Highway 4 at Washington and El Dorado streets, Stockton, California; 209/943-1830; www.stocktonfarmersmarket.org). Call or go online for details. **2.** Enjoy chef **THOMAS KELLER's** cuisine at Bouchon (6534 Washington Street, Yountville, California; 707/944-8037), Bouchon Las Vegas (3355 Las Vegas Boulevard South, Suite 10101, Las Vegas, Nevada; 702/414-6200), the French Laundry (6640 Washington Street, Yountville, California; 707/944-2380), and Per Se (10 Columbus Circle, 4th Floor, New York, New York; 212/823-9335). For more information on Keller (and a selection of his recipes) and for details on the line of porcelain dishes he's designed for Limoges, visit www.frenchlaundry.com. **3.** When in Venice, do as the locals do and eat **CICHETTI** at bars like Trattoria Ca' d'Oro alla Vedova (Cannaregio 3912, Venice, Italy; 39/041/528 5324) and Ai Promessi Sposi (Calle dell'Oca 4367, Cannaregio, Venice, Italy; 39/041/522 8609). **6.** If you'd like to flavor your spaghetti with a salty hint of the Mediterranean, buy **COLATURA D'ALICI** (\$11.50 for a 100-ml bottle or \$99.35 for a 1-liter bottle) from Buon Italia (212/633-9090; www.buonitalia.com). **7.** For those interested in having their own Turkish cooking lessons, **ENGİN AKIN** offers three-day courses four times per year. For more information, call 90/0532/241 71 63 or visit www.enginakin.com. **8.** Step up to the counter to sample classic **FROZEN CUSTARD** at Leon's Frozen Custard (3131 South 27th Street, Milwaukee, Wisconsin; 414/383-1784). **10.** To sweeten your palate, purchase rosy **SHARBAT ROOH AFZA** (\$6.99 for a 750-ml bottle) at Kalustyan's

(800/352-3451; www.kalustyans.com). **12.** To make **JAPANESE-STYLE CURRY** yourself, buy S&B curry powder (\$2.99 for a 3-ounce can) from Very Asia (310/815-9075; www.veryasia.com) or look for it at your local Asian market. **13.** There are six **ZANKOU CHICKEN** locations in the Los Angeles area. To find the one nearest you, visit www.zankouchicken.com or call 310/444-0550 for details. **14.** Pay a visit to the exceptional cheese counter at **FARM-STEAD** (186 Wayland Avenue, Providence, Rhode Island; 401/274-7177), or order a number of its products directly from www.farmsteadinc.com. When visiting, poke in next door at its sister shop, La Laiterie, a wine and cheese bar, to sample delicious dishes like chicken livers with crunchy onion rings and cheesemongers' mac-and-cheese. **17.** For more information on the **PATEL BROTHERS** and their chain of stores, call 773/262-7777 or visit www.patelbrothersusa.com to order their products by mail. **18.** Marina Ramasso and her family will welcome you with open arms at **OSTERIA DEL PALUCH** (via Superga 44, Torino, Italy; 39/011/94 08 750; www.ristorante.paluch.it). To make the thin, crunchy Piedmontese breadsticks served there, order "00" flour (\$2.95 for a 3-pound bag; ask for "Italian style" flour) from King Arthur Flour (800/827-6836; www.kingarthurfLOUR.com). **19.** If you're in search of an exquisitely slow burn, contact Central Market (512/899-4300) to purchase **AUSTIN GRAND PRIZE HOT SAUCES** (the red, green, and peach hot sauce varieties all cost \$3.99 for each 16-ounce jar). **22.** If you'd like to find out more about the **GEOFFREY ROBERTS AWARD** and the projects it has funded or to submit an application for the award yourself, visit www.geoffreyrobertsaward.com. **23.** Sink your teeth into the **OYSTER LOAF AT CASAMENTO'S** restaurant (4330 Magazine Street, New Orleans, Louisiana; 504/895-9761; www.casamentosrestaurant.com). Trust us: you'll be instantly hooked. **24.** **MANUEL VILA-GARCÍA** wins diners over with his Spanish charm at Ambria (2300 North Lincoln Park West, Chicago, Illinois; 773/472-5959). **25.** Eastern Bakery (720 Grant Avenue, San Francisco, California; 415/392-4497; www.easternbakery.com) sells rich, lovely **MOON**

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CAKES (\$11.75–\$23.50 for a box of four, depending on the variety you choose). **30.** On your next trip to the big city, sip **CLASSIC COCKTAILS** at Manhattan's chic Pegu Club (77 West Houston Street, 2nd Floor, New York, New York; 212/473-7348; www.peguclub.com). Order Regan's Orange Bitters (\$3.50 for a 5-ounce bottle or \$4.50 for a 10-ounce bottle), which you'll need to make a fitty-fitty, from Buffalo Trace (800/654-8471; www.buffalo-trace.com). **33.** To learn more about **LA COCINA COMMUNITY KITCHEN** and to find the various products made in its facilities, call 415/824-2729 or visit www.lacocinasf.org. **34.** The cold-smoked wild-caught crab claws from **GRINDSTONE NECK OF MAINE** (311 Newman Street, Winter Harbor, Maine; 866/831-8734; www.grindstoneneck.com) are available in quantities of 10 (\$18.95), 20 (\$32.95), 40 (\$64.95), and 60 (\$89.95). You can purchase the crab claws, as well as a range of other smoked seafoods, including smoked salmon, scallops, and trout, either at its store or through its website. **35.** A 4-ounce box of Thai **TAMARIND CANDIES** (\$0.99) is available through our friends at Patel Brothers (718/661-1112, www.patelbrothers.usa.com; ask for "Thai fruit candy"). **36.** A good place to start exploring **MEXICO CITY**'s vast culinary tapestry is the Mercado de la Merced (Anillo de Circunvalación, between Gómez Perdomo and Alolfo Gurrión), one of the largest vegetable markets in the world. For a taste of the city's haute cuisine, try chef Enrique Olvera's restaurant Pujol (Francisco Petrarca 254, Colonia Polanco; 52/55/5545 4111); his interpretation of esquites, a street-food classic, is a menu highlight. Tradition rules at Fonda el Refugio (Liverpool 166, Colonia Juárez Zona Rosa; 52/55/5207 2732) and at the staid and elegant Restaurante Carnitas El Bajío (Cuitláhuac 2709, Colonia Obrero Popular; 52/55/5341 9889), where owner Carmen Ramirez Degollado oversees a well-executed menu of classic regional dishes like carnitas and huatapes. Multigenerational families converge at Restaurante Arroyo (Insurgentes Sur 4003, Colonia Tlalpan; 52/55/5573 1097) to feast on lamb and crunchy chicharrón. Mexico City doesn't lack for sources of late-night sustenance: Charco de las Ranas (Avenida Montevideo 637,

Colonia Lindavista; 52/55/8589 1027) is the quintessential late-night taquería. **37.** Look for **LADY APPLES** at your local farmers' market in the fall and winter, or order from Melissa's/World Variety Produce (800/588-0151; www.melissas.com) to have some shipped to your door (call for pricing details and availability). **38.** **DI-DIER PALANGE** is the debonair maître d'hôtel at Bouley (120 West Broadway, New York, New York; 212/964-2525). **39.** On your next trip to Berlin, don't miss a chance to taste the elegant **ROLLMOPS** served at Fischers Fritz, at the Regent Berlin (Charlottenstrasse 49, 10117 Berlin-Mitte; 49/30/20 33 63 63; www.fischers-fritzberlin.com). **40.** After working up an appetite on Scotland's whisky trail, visit the **MINMORE HOUSE HOTEL RESTAURANT** (Glenlivet, Banffshire, Scotland; 44/180 759 0378; www.minmorehouse-hotel.com) for a fine feast. **41.** To try **AMBA** (\$6.99 for a 20-ounce jar) with your falafel, order a jar from Kalustyan's (800/352-3451, www.kalustyans.com). **42.** Sample the **LOST ABBEY** brewery's excellent Belgian-style ales in its tasting room (155 Mata Way, Suite 104, San Marcos, California; 760/891-0272; www.lostabbey.com), where you'll be served a host of what folks at the brewery call "inspired beers for saints and sinners alike". Unfortunately, they're not open on Sundays. **44.** To experience hand-washing nirvana in your own kitchen, order **CHEF YOSHI SAVON DU CHEF** (\$24.00 for a 10-ounce bottle) directly from Chef Yossi (310/260-9090; www.chefyossi.com). **46.** Taste refined elegance in dishes created by **ROMAIN CORBIÈRE**, Alain Ducasse, and Joël Robuchon at the Relais du Parc, located inside Paris's Sofitel Le Parc hotel (55/57 avenue Raymond Poincaré, Paris, France; 33/1/44056666). **47.** The Coffee Cup (520 East Cervantes, Pensacola, Florida; 850/432-7060) serves up its stick-to-your-ribs version of **NASSAU GRITS** to hungry customers Monday through Saturday of each week. **48.** To feast on incomparable roast duck the next time you're in Beijing, stop by one of **DA DONG** restaurant's two locations (3 Tuanjiehu Beikou, Chaoyang District; 86/10/6582 2892, and 22 Dongsi Shitiao, Dongcheng District; 86/10/5169 0328). **50.** After a hot plate of cheese enchiladas, ask for a few **PECAN**

PRALINES to end your meal at Matt's El Rancho (2613 South Lamar Boulevard, Austin, Texas; 512/463-9333; www.matts-elrancho.com). **51.** To help support immigrant farmers through the **NATIONAL IMMIGRANT FARMING INITIATIVE** and to learn more about training programs and events, call 718/875-2220 or visit www.immigrantfarming.org. **53.** Sabatier **CARBON-STEEL KNIVES** (prices and sizes vary) are available through the Professional Cutlery Direct's Cooking Enthusiast (800/792-6650; www.shopping.cutlery.com). **54.** To experience the warm hospitality that still reigns supreme in New Orleans, visit **DANNY MILLAN** at Restaurant August (301 Tchoupitoulas Street, New Orleans, Louisiana; 504/299-9777). **55.** We suggest making a reservation at the **WATER WORKS RESTAURANT AND LOUNGE** (640 Water Works Drive, Philadelphia, Pennsylvania; 215/236-9000; www.thewaterworksrestaurant.com) before your next trip to Philadelphia. IGourmet.com (877/446-8763; www.igourmet.com) sells Dodoni feta cheese (\$10.99 for a 1-pound block) for making the baked feta with roasted red peppers and lemon-oregano broth. **56.** To purchase the **HAMILTON RUSSELL VINEYARDS** pinot noir and chardonnay, call Vineyard Brands (205/980-8802). **57.** Order **CACAO RESERVE BY HERSHEY'S** (\$30.00 for a 2-pound 6-ounce gift box assortment of chocolate bars) directly from Hershey's (800/544-1347; www.hersheygift.com). **58.** Fresh **BLUE-FOOT CHICKENS** (\$21.00 for each 3.25–4-pound chicken), shipped with head and feet (yep, they're blue) intact, can be ordered from D'Artagnan (800/327-8246; www.dartagnan.com). **59.** To find out more about **AL RIFAI ROASTERY**'s locations or to have its products shipped to you (the order must weigh a minimum of 1 kilogram), call 961/1/705105 or visit www.alrifai.com. **62.** During your next visit to Frankfurt, make time for a stop at **ILSE SCHREIBER'S WURST STAND** in Kleinmarkthalle (Hasengasse 5–7, Frankfurt, Germany; 49/69/2123 3696). **66.** Order **LAL QILLA** rice (\$19.99 for a 10-pound bag) from Kalustyan's (800/352-3451; www.kalustyans.com). **67.** To hunt for vintage **AIRLINE FLATWARE**, pay a visit to the friendly folks at Fishs Eddy (889 Broadway, New

PANTRY

York, New York, or 122 Montague Street, Brooklyn, New York; 212/420-9020). **69.** When you're hankering for a **WHITE CASTLE CLASSIC**, call 800/843-2728 or check out www.whitecastle.com to find a White Castle location near you. If you're up for the challenge, order a "crave case", which contains 30 beautiful burgers. Those who aren't lucky enough to have a White Castle nearby may visit the website for a list of stores around the country that sell frozen White Castle goodies. **70.** Maître d' **DIMITRI DIMITROV** presides over the Tower Bar, located in the Sunset Tower Hotel (8358 West Sunset Boulevard, Los Angeles, California; 323/848-6677) with renowned discretion and old-world decorum. **71.** Look for a copy of **HOW TO COOK?** at used- or specialty-cookbook stores, or purchase the book online at www.lifcbooks.com (the company is based in Chennai, India). **72.** Order decadent **CHOCOLATE CAVIAR** (\$29.95 for a 150-gram tin) from Pierre Gourmet (800/595-8034; www.pierregourmet.com); no mother-of-pearl spoon required. **74.** A visit to Zagreb isn't complete without a stop at **DOLAC MARKET** (located on Tkalčićeva Ulica, behind Trg Bana Jelačića in Zagreb, Croatia). **75.** To sample **CLARY MILBURN**'s legendary down-home cookin', visit Clary's Seafood Restaurant (8509 Teichman Road, Galveston, Texas; 800/278-0771). **77.** Archie McPhee (425/349-3009; www.mcphee.com) sells **FOOD-SHAPED BANDAGES** (\$4.95 for each box containing 13–15 bandages), available in beef, bacon, and egg-shaped varieties. **78.** The **NATIONAL HERB CENTRE** (Banbury Road, Warmington, Warwickshire, England OX17 1DF; 01295 690999; www.herbcentre.co.uk) welcomes visitors year-round; admission is free. Call the center directly for hours and details on guided tours. **79.** To try **CHINESE CELERY GREENS** and to make Indonesian celery green fritters, look for them at your local Chinese, Japanese, or Southeast Asian market or order them from Melissa's/World Variety Produce (800/588-0151; www.melissas.com; prices vary). **80.** **FAST GO** prepared foods can be found in the front of some Fast Good restaurants (www.fast-good.com), including the one at Juan Bravo (3c Madrid, Spain; 91/577/41 51). **81.** Archives of past episodes of the **GOOD FOOD**

radio show, as well as recipes mentioned on the program and information on subscribing to the *Good Food* newsletter, can be found at www.kcrw.com/etc/programs/gf. **82.** If you'd like to taste the crisp flavor of **TING** soda for yourself, order it online at www.tingjamaica.com. **83.** Buy **CREAMY-IN-THE-MIDDLE CHEESES** like Fromagère de la Brie saint siméon (\$7.99 for a 7-ounce wheel) Vero Arrigoni taleggio (\$10.99 for a 1-pound piece), Charles Martell & Son stinking bishop (\$16.99 for a half-pound piece), Lincet chaource (\$9.99 for a half-pound wheel), and Queijos Casa Matias serra da estrela (\$27.99 for a 1.2-pound wheel) from igourmet.com (877/446-8763; www.igourmet.com), or look for them at your local specialty cheese shop. **84.** Experience the sweet delights of **DESSERT-ONLY RESTAURANTS** at Espai Sucre (calle Princesa 53, Barcelona, Spain; 011/34/93 268 1630; www.espaisucre.com), ChikaLicious (203 East Tenth Street, New York, New York; 212/995-9511; www.chikalicious.com), or Tamaris (PATCHI building, Weygand Street, Beirut, Lebanon; 011/961/1996 500; www.tamaris-restaurant.com). To make yogurt panna cotta with pineapple sorbet and cilantro gelée, buy unflavored sheet gelatin (\$2.70 for a package of 20 sheets) and powdered agar agar gelatin (\$1.80 for a 6-ounce package) from Surfas (866/799-4770; www.surfasonline.com). **85.** To sample some of Britain's finest foodstuffs, including Chelsea buns and sugar mice, stop by **A. GOLD** (42 Brushfield Street, London, England E1 6AG; 44/20 7/247 2487; www.agold.co.uk). **86.** The next time you're in Brooklyn, sip a dreamy **MORIR SOÑANDO** at Reben Luncheonette (229 Havemeyer Street, Brooklyn, New York; 718/388-7696), or look for the sweet drink on the menu at many Dominican restaurants. **87.** Buy a wide variety of **NAMKEEN** (sizes and prices vary) from Patel Brothers (718/661-1112; www.patelbrothersus.com). **88.** Kalustyan's (800/352-3451; www.kalustyans.com) sells surprisingly succulent dried **WHITE MULBERRIES** (\$13.99 for a 1-pound bag). **89.** For a meal that feeds both body and soul, visit **LAS EMPANADAS DE LA ABUELA** (Seguí 795, corner of Uriburu, 1846 Adrogué, Argentina; 4294/2075/4214 4775) or visit the Spanish-language website www.todoadrogue.com.ar/empanadasabuela for details. **92.**

Bonnie Slotnick Cookbooks (163 West Tenth Street, New York, New York; 212/989-8962) often has for sale a used copy of **AMERICA COOKS: PRACTICAL RECIPES FROM 48 STATES** by Cora, Rose, and Bob Brown, as well as editions of other books by the Brown family. **93.** Order oatmeal raisin or cocoa **KAYAK COOKIES SALTY OATS** (\$14.95 for each package of 6; cookies come in both single-variety and combination packages) from Formaggio Kitchen (888/212-3224; www.formaggiokitchen.com). **94.** When in Mumbai, taste outstanding **PAV BHAJI** at Sandar Pav Bhaji (166 B-A Malviya Marg, opposite the Tardeo Bus Depot, Tardeo, Mumbai; 91/22/23530208). To make the spicy mashed vegetable curry at home, buy pav bhaji masala (\$0.99 for a 100-gram package), ground asafetida (\$1.79 for a 100-gram package), and pav (\$1.99 for a 300-gram package) from Patel Brothers (718/661-1112; www.patelbrothersusa.com). **95.** In the mood for some wicked-good pizza? Stop by the **RIVERVIEW** (20 Estes Street, Ipswich, Massachusetts; 978/356-0500) for an incomparable pie. **96.** To purchase Benínosu **PURPLE-SWEET-POTATO VINEGARS** (\$5.90 for a 120-ml bottle), call New York Mutual Trading Inc. at 201/933-9555. **97.** **GLACIER FENOCCHIO** (2 place Rossetti, Nice, France; 04/93/80 72 52) serves outstanding ice cream in both traditional and wildly innovative flavors to customers seven days a week. **98.** When in Boston, stop by **THE BUTCHER SHOP** (552 Tremont Street, Boston, Massachusetts; 617/423-4800; www.thebutchershopboston.com) for delicious steak tartare or a delectable bratwurst (or to pick up fresh cuts of meat to take home).

Kitchen

Expertly prepared **cocktails** are served nightly at the Blue Bar at the storied Algonquin Hotel (59 West 44th Street, New York, New York; 888/304-2047). If you'd like to compare different varieties of **chorizo**, order Spanish chorizo (\$4.60 for a 1-pound package) from Despaña (888/779-8617; www.despanabrandfoods.com) or fresh Mexican chorizo (\$24.95 for two 12-ounce packages) from Melissa Guerra (877/875-2665; www.melissaguerra.com).

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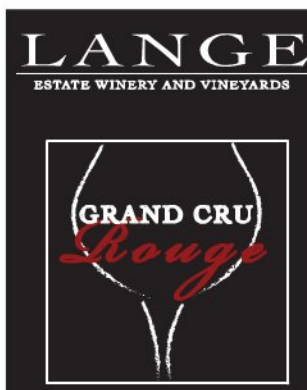


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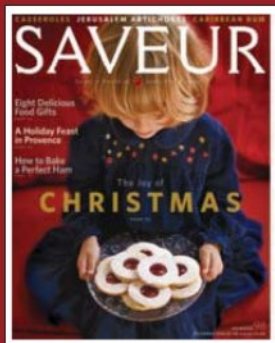
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